**Chicken Pie** makes 4

**Ingredients**

Mustard sauce10g butter
10g plain flour
75ml milk
1tsp Dijon mustard
pinch of salt and nutmeg

Chicken filling200g chicken breast¼ leek, diced¼ cup corn50g pumpkin, cubed50g broccoli, cut into small pieces¼ zucchini, diced30g bacon, diced

2 sheet of puff pastry

4 x 10-12cm foils pie trays

**Method**

Preheat oven to 200°C

Chicken Filling

1. In a frying pan over a medium heat fry chicken, bacon and leek until the chicken is cooked.
2. Add the vegetables and cook for another 2 minutes.
3. Set aside to cool while you make the cheese sauce.

Mustard Sauce

1. Melt the butter in a medium saucepan.
2. Add the flour and cook for 1 minute.
3. Turn of the heat and slowly add the milk a little bit at a time until all the milk is added.
4. Heat until the sauce thickens.
5. Add the Dijon mustard and stir until combined.

To make

1. Mix the mustard sauce with the chicken filling mixture.
2. Cut pastry circles to fit dishes and press in each tray carefully.
3. Divide the filling mixture between the pie trays and add the pastry lid, pressing down the edges with a fork, this is so the pastry lid stays on when it is cooked.
4. Bake in the oven for 20-25 minutes or until golden brown.