

# Chicken & Pulled Pork Pie

We are a household of pie loves in casa Rodríguez. I mean is there anyone out there that doesn't love a pie?

What's not to love? Crispy, flaky pastry hiding a beautiful steaming hot filling just waiting for you to tuck into. And the mixture of the chicken along with the pulled pork works so well, the pork almost just melts away.

Of course, you can always make your own pulled pork. But for this recipe, I've used shop-bought and to be more precise I've used The Jolly Hogs, simply because they are the best.

Now a pie can come with so many different sides such as chips, beans etc but with this particular pie, we like it served with mash and a side of greens in my house.



**Serves:** 6

**Prep Time:** 15 minutes

**Rest/Marinate Time:** 0

**Cooking Time:** 1 hour 20 minutes

## Ingredients

- 400 g of cooked pulled pork.
- 600 g skinless & boneless chicken thighs, cut into strips.
- 1 onion, finely diced.
- 1 small leek, cut in half lengthways and finely sliced.
- 1 small carrot, cut into small dice.
- 3 sprigs of fresh thyme leaves, finely chopped.
- 1 tbsp of horseradish.
- 1 tbsp of flour.
- 650 ml of chicken stock.
- 1 knob of butter.
- 100 g of frozen peas.
- 1 sheet of ready-made puff pastry.
- 2 egg yolk, whisked.
- ½ tsp of poppy seeds.

## Method

- Cook the pulled pork according to the packet and leave to one side. This can be done in advance.
- Add the chicken to a frying pan along with a good drizzle of olive oil, season and fry over a high heat. Cook till golden brown, around 5 minutes then places to one side. If need be do this in batches. You don't want to overcrowd the pan, otherwise, it will start to stew instead of frying.
- Once the chicken is done turn the heat down to low, add the butter and another little drizzle of oil. Then add the onions, leeks, carrots, thyme and season. Fry gently till the onions and leeks are nice and sweet, around 15 minutes.
- Next, add the horseradish, return the chicken to the pan and add the pulled pork. Then add the flour and give everything a good mix and cookout of a couple of minutes.

- Now pour in the stock, bring it up to a boil then lower the heat and simmer for 20 minutes. Once the 20 minutes are up add the peas and allow to rest while you sort out the pastry. Also at this point, if you feel the filling is too thick add a little water or stock.
- Once the filling is done check for seasoning and adjust accordingly as this will be your last chance to adjust it before the pie lid goes on. You can use the filling straight away or leave till you are ready to make your pie. Transfer the filling to a pie dish and fill it to the top, or you can keep it in the pan you have been using if it's oven safe. With a bit of water wet the edge of the pie dish so when you pop the lid on it will stick. Take the sheet of pastry and roll the lid out, you want it slightly bigger than the pie dish. Place the pastry on top of the pie trying to avoid any air bubbles, you want it to just overhang. Using a sharp knife trim the edges and crimp making sure the edge sticks.
- Mix the 2 egg yolks together and give the pastry a good brushing. Using a knife make a hole in the middle of the pie then sprinkle over the poppy seeds. Now it's time to place in the oven and cook in a preheated oven set at 180°C for 30 minutes, or until the pastry is a beautiful golden colour. When done take to the middle of the table for everybody to tuck in. I like to serve the pie with loads of mash and lots of greens.