



# Rutland, Steady, Cook!

## The Fox's Chicken Pie and Sauté Potatoes

### Ingredients

4 heaped tbsp Plain Flour	2 Cloves of Garlic, diced
2 tbsp Butter	Half tin of Chicken Soup
Cold Water, as required	2 tins of New Potatoes
A pinch of salt	1 tbsp oil
8 Chicken Thighs, cubed	1 tbsp butter
2 Onions, diced	Salt and Pepper, to taste

### Method

1. Preheat the oven to 180°C/ Fan 160°C/ Gas Mark 4.
2. Rub the flour and butter together until it resembles crumbs. Bring together with cold water until the dough forms into a ball. Wrap in cling film and chill in the fridge to rest.
3. Dice the chicken thighs into small cubes; dice the onion and chop the garlic.
4. On a medium heat, pan fry half of the onions and garlic until soft; add the chicken, and continue cooking until the chicken is cooked through. Add half of the soup and a splash of water; leave to simmer.
5. Remove the pastry from the fridge; roll two-thirds of the pastry to the size of your pie dish; press gently into your dish and fill with the cooked chicken mixture.
6. Roll the remaining pastry out to fit slightly larger than the dish and gently lay on top. Use a finger-thumb crimp technique to seal the edge. Use a knife to create a hole for steam to escape. Place in the oven for 30 minutes.
7. Drain the potatoes and place in a frying pan with the remaining onion and garlic. Add the oil and butter and fry until golden.
8. Add salt and pepper to taste and serve.

Don't forget to share your own  
**The Fox's Chicken Pie and Sauté Potatoes**  
image on Facebook using  
**#RutlandSteadyCook**

### Thank you to:

The Fox  
1 Pinfold Lane, North Luffenham

