

OVERALL time: 150 mins

Creamy Cajun Chicken Pie

Delicious, warm and with a bit of a kick! Who doesn't love good ol'd chicken pie? With the cajun spice for a bit of a twist!

Metric

Number of servings : 8

ingredients

For the crust

- 300 g flour
- 1.5 tsp baking powder
- **Cape Herb and Spice Atlantic Sea Salt**
- 1 large free-range egg, beaten
- 125 g butter, melted & cooled
- 125 ml buttermilk, room temperature
- extra flour, for rolling out the crust

For the chicken

- 1 large whole chicken, free range
- **Cape Herb and Spice Louisiana Cajun Rub**

For the filling

- 2 Tbsp butter
- 2 Tbsp olive oil
- 1 large onion, diced
- 1 large green bell pepper, diced
- 2 large leeks, washed & sliced
- 2 large carrots, peeled & diced
- 2 stalks celery, sliced
- 4 cloves garlic, thinly sliced
- 4 sprigs fresh thyme
- **Cape Herb and Spice Louisiana Cajun Rub**
- 60 g flour
- 600 ml chicken stock

- 125 ml cream, plus extra for brushing the dough

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 45 mins | COOKING TIME: 105 mins

For the crust:

Combine flour, baking powder and **Cape Herb & Spice Sea Salt** in a large bowl. Whisk to mix. Add the beaten egg, cooled butter and buttermilk. Mix to combine until it comes together in a rough dough. Do not overwork the pastry. Transfer onto a clean work surface and press it together into a disc. Wrap in cling film and place in the fridge.

For the chicken:

Preheat oven to 200°C. Remove the backbone from the chicken with sharp kitchen scissors. Do so by cutting along it on both sides. Discard. Place chicken on a baking tray, press down on the breast bone to flatten. Drizzle with olive oil and season all over both sides of the chicken with **Cape Herb & Spice Louisiana Cajun Rub**. Transfer chicken to the oven and roast for 45 minutes - 1 hour, depending on the size. Check the thigh meat is cooked through and then set aside to cool. When cool enough to handle, shred cooked chicken, removing it all from the bones. Remove and discard the skin. *(Top tip: Save your chicken carcass for fabulous homemade stock.)* Set shredded chicken aside.

For the filling:

Heat butter and olive oil in a 30 cm ovenproof buffet casserole style pan. Add the onion, green pepper, leeks, carrots, celery, garlic and thyme. Season with **Cape Herb & Spice Louisiana Cajun Rub** and sauté briefly until the vegetables just begin to soften. Sprinkle in the flour and cook for a minute. Pour in the stock and cream and bring to a simmer. Once thickened switch off the heat and add the shredded chicken. Stir to combine. Set aside.

To cook the pie:

Preheat oven to 200°C. Lightly flour a work surface and remove pastry from the fridge. Roll pastry out until you have a circle just larger than 30cm. Trim the edges neatly also you end up with a nice 30cm disc. Roll pastry up onto rolling pin and then transfer onto pie filling. Score the pastry with a criss cross pattern and brush with cream. Transfer to the oven and bake for 20 minutes until the pastry is golden brown. Remove pie from the oven.

Allow to cool slightly, serve and enjoy!

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