

SHEFFIELD'S
SWEET ENOUGH

SPRING
CHICKEN PIE

SHEFFIELD IS SWEET ENOUGH

Sheffield is Sweet Enough and Co-op have joined forces to help local people tackle the problem of too much sugar. By cooking more meals at home you can take full control of the ingredients and reduce your family's sugar intake. All of our recipes are lower in sugar, nutritious and delicious. Enjoy!

Spring chicken pie

This crowd-pleaser makes the most of seasonal Jersey Royals.



Feeds 6



Ready in 1 hour 25 minutes

Each serving contains

Energy	Fat	Saturates	Sugar	Salt
16%	Low 14%	Low 28%	Low 14%	Low 14%
1375kj 326kcal	9.5g	5.6g	4.1g	0.05g

% of adult's reference intake | Carbohydrates per serving: 26g

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Ingredients

- 2 tbsp Co-op unsalted butter, plus 1 tsp extra
- 350g pack Co-op British leeks, halved lengthways and sliced
- 1 tsp dried thyme
- 2 tbsp Co-op plain flour
- 6 Co-op British chicken breast fillets
- 600ml hot chicken stock, made with 1 stock cube
- 750g Co-op Jersey Royals, sliced
- 3 tbsp Co-op reduced fat crème fraîche
- Handful flat leaf parsley, chopped

Method

1. Preheat the oven to 200°C/ fan 180°C/Gas 6
2. Melt the 2 tbsp butter in a large pan over a low heat
3. Stir in the leek and thyme, then cover and cook for 10 mins, until softened
4. Stir through the flour, add the chicken and pour over the stock
5. Cover and simmer for 20 mins, or until the chicken is cooked through
6. Meanwhile, bring a pan of water to the boil and simmer the potatoes for 5 mins
7. Drain and set aside
8. Remove the chicken and chop
9. Bring the stock to the boil, then simmer for 10 mins until reduced
10. Stir in the crème fraîche, most of the parsley and the chopped chicken
11. Tip into an ovenproof dish
12. Arrange the potato slices on top and dot over the extra butter
13. Bake for 25 mins, until the sauce is bubbling and the potatoes are golden
14. Serve scattered with the rest of the parsley