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Easy Wee Chicken Pies



Ingredients

1 packet of puff pastry squares 4 boneless skinless chicken breasts OR A rotisserie chicken ½ pint of milk 2oz flour 50g butter salt and pepper small can of sweetcorn

Preparation

1. Heat oven to 200 degrees Make a basic white sauce by melting the butter, adding the flour to make a soft ball, slowly add the milk, add the salt and pepper and gently bring to the boil. Sauté the chopped chicken breasts in a tablespoon of oil, take off the heat and roughly chop (or strip the rotisserie chicken and chop into inch chunks) Add the chicken and drained can of sweetcorn to the sauce, and put into four quite big ramekins Place two squares of the pastry across each other on top of the ramekins, and press lightly round the edges, brush the top with either milk or beaten egg. Bake for 25 minutes Lovely.

Cooks Note