

Homemade Comfort Pie

Ingredients:

½ pkg	El Peto Pie Dough
600 g (1.2 lb)	boneless, skinless chicken, sliced
1¼ cup	ham steak, cubed
1 cup	leek, sliced
½ cup	chopped onion
1 heaping tbsp	El Peto Vegetable Soup Mix
	salt, pepper, nutmeg to taste
½ cup	whipping cream



Directions:

Preheat oven to 175 °C (350 °F). Roll out pie dough on lightly floured parchment paper, with a floured rolling pin, until it is a circle 2.5-5 cm (1-2 inches) larger than the pie plate. Set aside. In a glass pie plate, layer half of the chicken, covering the bottom well. Layer ham, leek, and onions on top. Sprinkle soup mix, nutmeg, salt, and pepper over layers. Layer remaining chicken loosely on top. Take parchment paper with pie dough and flip pie dough onto pie plate. Trim edge and cut a hole in the centre. With excess dough, make a rosette or a leaf and cover hole. Bake for 30-35 minutes. When done baking, carefully remove rosette or leaf, and pour whipping cream through the hole. Replace rosette or leaf and let set for 3-5 minutes.

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