

POTATO, CHICKEN, AND GORGONZOLA PIE



Serving: 1 Pie

Cooking Time: Not Specified

Prep Time: 60 min

INGREDIENTS

- 400g chicken breast, cubed

- 15ml (1 tbsp) rosemary, finely chopped
- 1 large SIFRA potato cubed and blanched
- Salt and freshly ground black pepper, to taste
- 50g almonds, toasted
- 1 x 400g puff pastry, halved

INSTRUCTIONS

Preheat the oven to 180°C and lightly grease a 32 x 12 cm tart tray. Melt the butter and sauté the chicken together with the rosemary and potato and season. Cook until the potato is just soft. Roll one half of the pastry and line the tart tray and with a fork prick a few holes. Spoon the potato mixture evenly into the tray and scatter with the gorgonzola and almonds. Roll out the other half of the pastry and slice into thin strips avoiding cutting the strips right through. With a fork press down the sides to secure and bake until crispy and golden, 30 – 40 minutes.