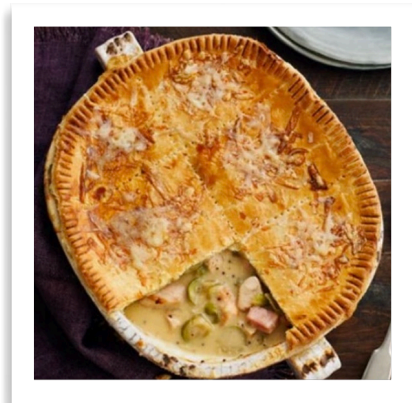


# Homemade Chicken/ Turkey Pie



Always a firm favourite and so simple to make.  
All your favourite herbs mixed and ready to go!

## Ingredients

1 x roll of puff or short crust pastry  
1 x tsp Dill & Lemon Fresh Herb Salt or to taste  
left over chicken or turkey chopped into small bite size pieces  
1 x can of Campbells condensed mushroom soup  
1 x leek - chopped  
chestnut (or other) mushrooms  
25g of butter

## Method

Melt some butter in a large pan and slowly cook the leeks - add the mushrooms for a further 5 minutes.  
Add the can of mushroom soup and approximately half a can of water until you get the right saucy consistency.  
Add the turkey to the mixture  
Put the puff/short crust pastry over the top and slice an air vent in the top in the middle.  
Put it into the oven 180c for approximately 40 minutes until golden brown.

SO QUICK!!!!

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Enjoy! did something different! We would love to hear from you!!