

CHICKEN PASTY'S

- 2 sheets ready rolled shortcrust pastry or puff pastry
- 2 chicken breasts, raw, finely diced finely
- 1 onion finely chopped
- 1 turnip cut in small cubes
- 1 carrot cut in small cubes
- 1 large potato cut in small cubes
- ¼ teaspoon ground thyme
- ½ teaspoon sea salt
- ½ teaspoon ground black pepper
- 1 egg

INSTRUCTIONS

1. Preheat the oven to 180°C.
2. Cut the pastry to 10 – 12cm rounds that are about 6mm thick.
3. Mix the chicken, onion, turnip, potato and carrot together in a medium bowl. Add the thyme and season well.
4. Evenly divide the filling among half of each of the pastry rounds. Leave a small space around the edges.
5. Fold over the uncovered pastry to create a semi-circle and roll up the edges. Slice a few slits in the middle of the pasty to allow steam to escape.
6. Lightly whisk the egg with a tablespoon of water in a small bowl. Brush the tops and edges of the pasties with the egg wash.
7. Bake in the oven for 20 - 25 minutes, or until the pasties are a beautiful golden brown.

