



Sonia's creamy chicken pie with crunchy cheese crust

Freezer-friendly comfort food, made with love and leftovers

Serves 6-7 - Prep time: 15-30 mins - Cook time: 40-50 mins

Ingredients

1 cooked rotisserie chicken, skin removed and shredded (you can cook or use up any chicken)

1 onion, diced

1 leek, thinly sliced white part only

2-3 slices bacon, chopped

3 cups chopped mixed vegetables (carrot, mushrooms, peas, beans, broccoli, spinach - anything goes)

Creamy sauce base

1 can condensed chicken soup

1 packet dried chicken soup mix

500ml cheese sauce made with Parmesan (or any favourite cheese sauce)

Crunchy topping

½ cup ground almonds

½ cup panko breadcrumbs

½ cup grated cheese (Parmesan + Colby is best!)

1 Tbsp dried mixed herbs

Directions

Preheat oven to 180°C fan bake.

Cook the base: Sauté onion, leek, and bacon in a large pan until soft and fragrant.

Add veggies and stir for 4-5 mins to soften slightly.

Make the filling: Add shredded chicken, condensed soup, dried soup mix, and cheese sauce. Mix well to combine and heat gently until warmed through.

Transfer to baking dish and smooth the top.

Make the topping: In a bowl, mix ground almonds, panko, grated cheese, and herbs. Sprinkle generously over the filling.

Bake for 30-35 minutes until bubbling and golden.

Will depend on cheese/vegies used	Protein	Fat	Carbs
Approximately per serve	30g	16-18g	10-12g

