

## Method

- 1.Pre-heat the oven to 180°.
- 2.On medium heat, heat the olive oil and sauté the onion and celery for 2 minutes. Add the garlic, thyme, rosemary and fry for a further minute. Then add the chicken pieces and mix them into the onion mix. Add the salt, pepper, masala spice, Portuguese spice, coriander powder and fresh chilli. Mix the seasoning into the chicken keeping on medium heat.
- 3.Add in the frozen spinach and frozen mixed vegetables and cook for 4 minutes. The water from the frozen spinach will keep the chicken moist so no need to add any more liquid at this stage. Add in the chicken stock powder. Then pour in the cream and the broken feta pieces and cook for a further 10 minutes. Add a bit water if required. Take the chicken off the heat, it will finish cooking in the oven.
- 4.Take out an 18cm round pie dish or cake tin and spray it generously with baking spray. Set aside.
- 5.Sprinkle the flour onto a sanitised flat surface and then divide the pastry into two. Using a rolling pin, flatten both pieces of pastry until they are very thin. The first piece should be laid in the pie dish covering the bottom fully and going up the sides of the dish over the edges. Press the pastry into the edges.
- 6.Then pour in all of the chicken mix from the pot and spread it evenly into the pie dish. Cover the pie with the second flattened pastry being careful not to tear it. You should ensure the top pastry layer goes slightly over the edges so that you can tightly pinch the two pastry sides together. You don't want air coming into the pie while baking.
- 7.Using a sharp knife, score the edges of the pie i.e. make small incisions into the edge of the pastry all around the pie. You can use whatever left over pastry to make cute shapes to put in the middle of the pie.
- 8.Finally, brush over the pie with the beaten egg. This will help to brown the pie.
- 9.Bake the pie for 26-28 minutes on 180°. You can serve the pie on its own or with a salad.