

Creamy Chicken Pie

A rich and creamy chicken pie, a traditional favourite.

Method

Ingredients

		%	Example Batch (g)
1	DICED CHICKEN	40.0%	4,000
2	CREAMY CHICKEN PIE MIX 1KG PACK, SJ# SE41085	10.0%	1,000
3	WATER	50.0%	5,000
		100%	10,000

- 1 Add the water to the sauce mix
- 2 Mix thoroughly until smooth
- 3 Add cooked chicken
- 4 Mix thoroughly and fill into pie shells

Cooking Suggestion

Preheat oven to 220°C. Place pies on a baking tray and bake for 35-40 minutes until golden brown.

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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