

Chicken Pie

This recipe is very simple and taste great. It is a complete meal by itself or you can garnish with a side portion of salad. It is great for pot luck or picnic as it can be served warm or cold.

The filling can be substituted as you wish. For instance, you can use leftover chicken, turkey or even ground beef.



Ingredients:

Chicken filling

1 chicken breast cooked in water and shredded
1/3 cup frozen peas cooked in water and drained
2 large tomatoes cut into 8 slices with the seeds removed
1 large onion sliced
1 small red pepper sliced
1 small green pepper sliced
2 tablespoons olive oil
Salt and pepper

Batter

1 1/3 cup milk
1/2 cup vegetable oil (canola or corn)
2 large eggs
2 tablespoons grated parmesan cheese
2/3 tablespoon salt
2/3 tablespoon baking powder
1 cup all purpose flour
1/2 cup corn starch



Method:

Chicken filling

In a large skillet heat the olive oil and add all the ingredients. Let it cook until all the vegetables are slightly soft. Let it sit aside to cool down.

In the meantime, coat a 7 x 11 x 2 pan (Pyrex, Corning ware) with vegetable oil and then flour. Remove the excess of flour.

Preheat the oven to 325 F.

Batter

Place in a blender all the liquid (milk, vegetable oil, eggs), mix gently.

Add the parmesan cheese, salt, baking powder and slowly the flour and corn starch.

Mix again to form a smooth thick batter.



and the other half of
the batter to the pan...



bake...

Mounting the pie:

Pour half of the batter on the greased pan and spread the chicken filling through out the pan. Cover the chicken filling with the remaining of the batter. Do not over fill as the batter will rise as it cooks in the oven.

Bake at 325 F for approximately 40 minutes or until toothpick inserted in the center comes out clean.

Remove from the oven and let if cool down before cutting. It can be serve warm or cold.



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a great week!***