

Minichefs: chicken, butternut and feta pies

Everybody loves a good pie. Whether you're partial to a [beef pasty](#) or two, or you prefer a classic [chicken pie](#), setting little hands to work on these little pies is a good idea. Give an old recipe a new lease of life or use Sunday lunch leftovers and you've got a quick and easy supper at your beck and call.

Tools:

[Blender](#) or [masher](#)

Mixing bowl

Spoon

Rolling pin

Large muffin pan - we used this [Master Class Non-Stick Muffin Pan](#)

Pastry brush

Ingredients:

1 whole roast chicken – shredded

2 cups roast butternut, cubed

2 disks feta, broken up

2 rolls puff pastry

1 egg – whisked for glazing

1/2 cup chicken stock to moisten

Method:

1. Preheat your oven to 200°C and grease the large muffin pans.
2. Blend or mash 1 cup of roast butternut with the chicken stock to create a sauce for the pie.
3. Place the chicken, remaining cup of butternut and feta into a bowl. Add the sauce and mix together well.
4. Roll out the pastry and cut 6 circles with a saucer – check that they are big enough to line the large muffin pan with a small overhang. Roll out the remaining pastry and cut 6 pie lids.
5. Share the pie filling between the 6 pans then fold over the pastry.
6. Brush with milk/egg before adding the lid. The milk ensures that the lid sticks to the pastry base.
6. Make a few holes in the lid with a fork then brush with egg to ensure a golden brown pie-top.
7. Place in the oven and bake for 20 minutes or until browned on top.
Left over braai meat, casserole or roast veggies also work a treat.