

The logo for RYVITA, featuring the brand name in white, bold, sans-serif capital letters on a red rectangular background.

Chicken, Leek & Mushroom Pie with Ryvita Crumb Crust

Preparation time: 60 minutes

Recipe by: Ryvita



INGREDIENTS

Serves 4

- 1 tbsp. olive oil
- 3 chicken breasts, cut into bitesize pieces (roughly 130g ea)
- 1 tbsp. butter (unsalted)
- 3 leeks, trimmed, washed and thickly sliced
- 300g button mushrooms
- 1 clove garlic, finely chopped
- Few sprigs thyme, leaves picked
- 50g plain flour
- 400ml semi-skimmed milk
- ½ low-salt chicken stock cube, crumbled
- 150ml reduced fat crème fraiche
- For the crust:
 - 4 Ryvita Multigrain Rye Crispbread
 - 1 clove garlic, roughly chopped
 - Few sprigs of thyme, leaves picked
 - 50g cheddar cheese, grated

METHOD

1. Preheat the oven to 200C/180C fan/gas mark 6.
2. Heat the olive oil in a frying pan and brown the chicken on all sides then remove from the pan and set aside.
3. Add the butter to the pan then add the leeks and mushrooms and cook for 5-10 minutes until softened.
4. Add the chicken back to the pan along with the garlic, thyme and some seasoning and cook for 1 more minute.
5. Sprinkle over the flour and cook for 2 minutes then add the milk and stock cube and cook for 3-4

more minutes until the sauce has thickened.

6. Stir through the crème fraiche then tip into a pie dish.
7. For the crust, put the rye crispbread, garlic, thyme and some seasoning in a food processor and pulse until it resembles breadcrumbs.
8. Mix with the cheese then sprinkle over the pie filling.
9. Place the dish on a baking tray and cook in the oven for 25-35 minutes until the topping is golden and the filling is bubbling.

Check out more recipes at <https://www.ryvita.com.au/recipes>