

🍴 CHICKEN PUFF PASTRY PIE 🍴

Prep Time: 20 min | **Cook Time:** 40 min | **Servings:** 6 | **Difficulty:** Easy | **Diet:** Mediterranean



Ingredients

- 500 g Shredded cooked chicken (or turkey)
- 2 Sheets puff pastry
- 100 g Prosciutto chopped (or dry-cured ham)
- 100 g Mozzarella, diced or shredded
- 300 g Frozen peas
- 1 Small onion, finely chopped
- 1 Small carrot, finely chopped
- 1 Celery stalk, finely chopped
- 6–8 Cherry tomatoes, halved or quartered
- 1 Handful breadcrumbs
- 1 Egg (for brushing)
- Extra-virgin olive oil, salt and black pepper
- Thyme, oregano, or parsley (optional)

How to make step by step

1. Prepare the filling

- Heat a drizzle of olive oil in a large pan
- Add the chopped onion, carrot, and celery, and sauté for 5–7 minutes until softened
- Add the frozen peas, cherry tomatoes and cook for 5–6 minutes more
- Stir in the chopped prosciutto and shredded chicken. Cook for 2–3 minutes to blend the flavors
- Season with salt, black pepper, and, if you like, a pinch of thyme or oregano
- Remove from heat and let the mixture cool slightly

2. Prepare the base

- Unroll the first puff pastry sheet and place it into a baking dish lined with parchment paper
- Prick the bottom with a fork
- Sprinkle a handful of breadcrumbs over the base—this helps absorb moisture and keeps the pastry crisp

3. Fill and seal the pie

- Spread the chicken filling evenly over the pastry base
- Add the mozzarella on top
- Cover with the second sheet of puff pastry
- Seal the edges by pinching them or folding them inward
- Make 2–3 small cuts on the surface to allow steam to escape
- Brush the top with beaten egg

4. Bake

- Bake in a static oven at 190°C (375°F) for 35–40 minutes, or until the pastry is golden and crispy

👉 Video recipe: <https://youtu.be/3wvz30tujQE>

💡 Tips & Variations

✓ **Add More Creaminess:** For a richer filling, add small cubes of a melting cheese like provola or fontina along with the mozzarella. It helps bind the filling and adds a soft, creamy center.

✓ **Swap the Vegetables:** You can replace peas with spinach, zucchini, mushrooms, or any leftover roasted vegetables. Just make sure they're not too watery before adding them to the pie.

✓ **Make It Ahead or Freeze It:** This pie freezes well both unbaked and baked. Freeze unbaked and cook directly from frozen (add 10–15 minutes), or freeze baked and reheat in the oven to restore the crispiness.