

SMOKED MINI CHICKEN POT PIES

**Suitable for a cold, dark,
cozy winter's night.**

A new braai dinner idea, that's different from chops, boerewors or chicken sosaties. Our smoked chicken pot pies are delicious, easy to make and is that hearty meal you need on a cold, dark, loadshedding winter's night.



**Like what you see?
Join our community for more!**

Send us some pics and tag us
[@megamaster_sa](#)
[#togethermadebetter](#)



Prep time: 10 minutes
Cook time: 20 minutes
Total time: 30 minutes
Serves 4 people

INGREDIENTS

Puff pastry rolls

*Top tip: You can easily get 4 portions out of one roll just to cover the top of your pie. If you want to line your potjie with pastry, you will get 2 portions out of one roll.

Left-over chicken

Readymade cook-in-sauce of your choice

1 egg, lightly beaten

4 Tbsp butter

INSTRUCTIONS:

1. Using a seasoned Megamaster Quarter Potjie, butter the insides and the lid of your potjie.
2. **Option 1 pastry top:** Unroll your readymade puff pastry roll and cut into 4 square pieces.
3. Spoon your left-over chicken into the buttered potjie. Make sure to debone and dice the chicken into small pieces. You can add any readymade sauce of your liking to the chicken.
4. Place your pastry lid on top, and brush with your lightly beaten egg.
5. Add Megamaster Wood Chips to your ready coals just before you place your pies on the braai for another depth of smokey flavour.
6. Bake for 20-30minutes in your braai, lid closed, till the pastry is golden brown and crispy.
7. **Option 2 pastry lined:** Unroll your readymade puff pastry roll and cut into 4 pieces. Use 2 pieces for each pot.
8. Line one piece in the bottom of your potjie, all the way to the edge. You can stretch it a little to fit.
9. Follow steps 3 to 5.
10. Bake for 30-45minutes in your braai, lid closed, till the pastry is golden brown and crispy.
11. Add the lid of your potjie too for a faster cook, just make sure to butter the inside of it too!
12. Serve with a fresh garden salad, right in your potjie. You can warm up the remainder of the cook in sauce as a gravy over the pie.



MEGAMASTER RECIPE TIPS



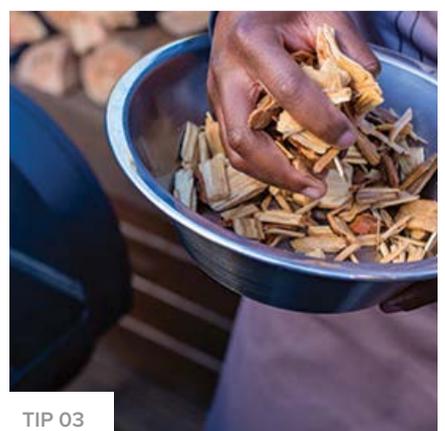
TIP 01

Swap out the chicken for any leftover meat in your fridge.



TIP 02

Add a coal or two on the lid of your potjie, to increase the 'oven effect'



TIP 03

Add Megamaster Wood Chips to your ready coals, for extra smokey flavour.