

# Left-over Puff Pastry Pie

This is a perfect, quick and healthy dish to make using up leftovers.

We used salmon, but you could use chicken or beef, or keep it vegetarian with extra veggies!

## INGREDIENTS

Small drizzle olive oil  
1 small leek, sliced  
2-3 small broccoli florets, cooked  
2-3 mushrooms, sliced  
1 tbsp sweetcorn  
1 tbsp soft crème cheese  
freshly ground black pepper  
Pinch LoSalt  
Sprinkle dried Italian herbs  
1 salmon fillet cut into cubes  
½ roll puff pastry  
1 egg, beaten



## METHOD

1. Preheat the oven to 180°C
2. Add a small drizzle of olive oil into a small non-stick frying pan and heat gently. Add the sliced leek, sauté for 3-4 mins until starting to soften.
3. Next add the already blanched broccoli, sliced mushrooms and sweetcorn.
4. Heat gently for 2-3 mins, meanwhile, in a bowl, mix together the soft cheese and 2 tbsp hot water along with black pepper, a pinch of LoSalt and a sprinkle of dried Italian herbs.
5. Mix together using a fork and pour over the vegetables.
6. Next, add the cubed salmon fillet to the pan alongside the vegetables and stir gently
7. Pour the pie filling into 2 small ramekins, ensuring you get all the juice!
8. Now cut 2 puff pastry tops, slightly bigger than the ramekins and place on top of the pies, pinching the edges to fit snugly. Now brush with a beaten egg and cut a couple of small air holes in the top of each pie.
9. Pop on a baking tray (in case of spills) and place in the pre-heated oven for 20-25 mins until the pie filling is bubbling and the pastry is golden.

Makes 2 mini pies

**RECIPE BY:**  
SALLY BEE

