



Steak and mushroom pie



Ingredients

- 1 x 392g can Princes stewed steak in gravy
- 200g can sliced mushrooms, drained
- 250g block puff pastry
- 1 small egg, beaten

	Calories	Sugars	Fat	Saturated Fat	Salt
Per 100g	182Kcal	0.6g	10.1g	4.9g	0.74g
RI%	37%	3%	58%	99%	50%

Method

1. Preheat oven to 200C/fan oven 180C /gas mark 6.
2. Mix the beef stew and mushrooms. Divide the mixture between 2 shallow oven proof bowls, measuring around 12 cm diameter.
3. Divide the pastry into 2 pieces and roll out each piece to make a circle with a diameter 1cm larger than the dish you are going to use.
4. Brush the edge of the dish with beaten egg, then pop the pastry on top of the filling.
5. Brush the top with egg then press the tip of a fork around the edges of the pastry to seal the filling in. Using the tip of a sharp knife make a small slit in the top of each pie to allow the steam to escape. Decorate the top of the pie with any pastry you have left
6. Cook for 20-25mins or until golden brown.