***Smoked Chicken Filo Pie***

*Serves 4*

*A picture containing food, plate, dish, meal

Description automatically generated****Ingredients***

[*350g Black Mountains Smokery Smoked Chicken*](https://www.smoked-foods.co.uk/smoked-chicken-breast)

*150g* [*Pwll Mawr Cheddar Cheese*](https://www.smoked-foods.co.uk/smoked-pwll-mawr-cheddar)

*2 bunches spring onions*

*250g spinach*

*4 sheets ready rolled filo pastry*

*1 small tub crème fraiche*

*Sesame & Fennel Seeds (toasted)*

***Method***

*First of all preheat the oven to 200ºC.*

*Slice the chicken, add the tub of creme fraiche and most of the grated Pwll Mawr Cheddar. Combine together and season with black pepper.*

*Chop the spring onions, placing them into a non-stick ovenproof frying pan on a high heat with a tablespoon of olive oil. Fry for 2 minutes, then add the spinach, let it wilt and turn the heat off.*

*Add the chicken and cheese mix into the pan.*

*Layer the filo on top, tucking it around the chicken and tear the last sheet into strips and place on top as above.*

*Grate over the last bit of cheese, drizzle with olive oil and bake for 15 minutes, or until golden and crisp. Enjoy with a green leafy salad.*