

SMOKED CHICKEN FILO PIE

Serves 4

Ingredients

350g [Smoked Chicken](#)
150g [Pwll Mawr Cheddar Cheese](#)
250g spinach
2 bunches spring onions
1 small tub creme fraiche
4 sheets ready rolled filo pastry
Fennel and Sesame seeds, toasted
A few drizzles of [Fino Olive Oil](#)
Freshly ground black pepper
Green leafy salad, to serve



Firstly, preheat the oven to 200°C.

Slice the [Smoked Chicken](#), add the tub of creme fraiche and most of the grated [Pwll Mawr Cheddar](#). Combine 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 [Fino Olive Oil](#). Fry for 2 minutes, then add the spinach, let it wilt and turn the heat off.

Add the [Smoked Chicken](#) and [Smoked Pwll Mawr Cheddar](#) mix into the pan.

Layer the filo on top, tucking it around the [Smoked Chicken](#) and tear the last sheet into strips and place on top as above. Sprinkle the toasted fennel and sesame seeds on top of the filo.

Grate over the last bit of [Smoked Pwll Mawr Cheddar](#), drizzle with [Fino Olive Oil](#) and bake for 15 minutes, or until golden and crisp.

Enjoy with a green leafy salad.