

Baked Crusty Chicken Casserole Recipe

(Chicken Pastel)

Ingredients:

1 whole chicken about 1 kg, cut into bite-sized pieces
Juice of 4 calamansi
60 ml soy sauce
2 tablespoons olive oil
2 chorizo sausages, sliced on the diagonal about 1 cm thick
50 g butter
1 medium onion, diced
3-4 cloves garlic, peeled and diced
250 ml water
1 medium carrot, sliced into rounds
2 medium potatoes, cut into quarters
60 ml white wine
1 140 g tin Vienna sausage, cut into 1-cm pieces
250 g button mushrooms
200 g green peas
Salt and pepper to taste
2 tablespoons cornstarch
60 ml water
3 hard-boiled eggs
1 standard pie crust
1 egg yolk, lightly beaten

Method:

Marinate chicken in calamansi juice and soy sauce. In a casserole, heat olive oil and sauté chorizo until firm, about 2 minutes on each side. Remove chorizo and set aside. Add butter to casserole. When butter melts, sauté onion until transparent, 1 to 2 minutes. Add garlic and sauté until fragrant. Add the chicken (discarding the marinade) and brown. Stir in water and simmer over low heat for about 10 minutes. Add carrot and potatoes and simmer until chicken, carrot and potatoes are almost tender, about 15 minutes. Stir in white wine, sausage, mushrooms, peas and the cooked chorizo. Season with salt and pepper. Preheat oven to 190°C. In a small bowl, blend cornstarch and water until smooth and stir into casserole. Simmer until liquid thickens, about 5 minutes. Spoon mixture into a baking dish. Slice hard-boiled eggs and place on top of mixture. Cover baking dish with the pie crust and brush the crust with egg yolk. Make slits on surface of the crust to let steam escape. Bake for about 30 minutes or until crust is golden brown.