

Ingredients

- For the pie filling:
- 30g sunflower spread
- 30g plain flour
- 500 ml chicken stock made from a low-salt cube
- ½ tsp dried sage
- 2 tbsp cranberry sauce
- 1 tbsp rapeseed oil
- 1 leek, trimmed and sliced
- 100g mushrooms, wiped and sliced
- 100g cooked carrots, diced
- 100g cooked sprouts, quartered
- 300g cooked turkey or chicken, cut into bite-sized chunks.
- For the topping:
- 6 sheets filo pastry
- 2 tbsp rapeseed oil
- 1 tsp black mustard seeds or black sesame seeds (optional)

Method: Serves: Serves: 4 | Prep time: 25 minutes | Cooking time: 45 minutes

1. To make the filling, heat the sunflower spread in a pan until melted then stir in the flour, mix well and cook for 1 minute. Whisk in the stock and cook stirring until you have a smooth thickened sauce.
2. Stir in the sage and cranberry sauce. Set aside. Preheat the oven to 200C/180fan/gas 6.
3. Heat the oil in a large pan and fry the sliced leeks and mushrooms for 5 minutes until softened. Add the carrots, sprouts and turkey to the pan and stir in the sauce. Mix well and spoon into an oven proof dish approximately 1.5 litres (3 pints) in capacity.
4. Brush each sheet of filo pastry with a little oil and cut into quarters, scrunch each quarter up loosely and place on top of the filling to cover it. Sprinkle with seeds, if using, and bake for 25 minutes until pastry is golden and crispy.

