

## Chicken Wellingtons

✦ **Make ahead** Prepare Wellingtons in advance; cover and chill for several hours or overnight before baking. ✦ **DIY idea** Use bought pesto instead of tapenade. ✦ For best results, use pastry just thawed and pliable but still quite cold.

Serves 4    Preparation: 15 minutes    Cooking: 25-30 minutes

4 chicken thigh fillets  
2 tablespoons bought basil & parmesan tapenade  
2 sheets frozen butter puff pastry, thawed  
1 egg, lightly beaten  
1/2 teaspoon dried basil leaves  
Steamed vegetables, to serve

### TO SHAPE WELLINGTONS

Place a thigh on each pastry piece. Turn in edges, fold pastry over chicken and roll to make a neat parcel. Pinch sides to seal.



1 Preheat oven to 180°C/160°C fan forced. Line a baking tray with baking paper. Place chicken on a flat work surface, open out and generously spread each piece with tapenade. Fold into original shape.  
2 Cut each pastry sheet in half. Place a piece of chicken at one end of each pastry piece. Turn in edges. Fold pastry over chicken, then roll to make a neat parcel. Pinch sides to seal. Place parcels, seam-side down, on prepared tray. Brush with egg. Sprinkle with basil.  
3 Bake for 25-30 minutes or until pastry is golden brown and chicken is cooked. Serve Wellingtons with steamed vegetables.

Budget winner  
**\$2.80**  
a serve

