Classic comfort food, reimagined. A creamy Vegan Chicken Pie with a twist of smoky richness.

Our **Vegan Chicken**, **Leek and Bacon Pie** is a modern take on a much-loved British favourite. It's rich, indulgent and packed with flavour—made entirely from plant-based ingredients and wrapped in Magpye's golden, flaky shortcrust pastry.

What makes this Vegan Chicken Pie special?

- **Tender Plant-Based Chicken:** Generous chunks of <u>Arleys</u> gourmet 'chicken' bring hearty, satisfying texture to every bite.
- **Smoky Vegan Bacun:** A savoury depth comes from award-winning plant-based Arleys pancetta—subtle smokiness that lifts the whole pie.
- Creamy Leek Sauce: A luxuriously creamy cashew-based sauce infused with sautéed leeks and parsley for a classic, comforting flavour.
- Golden Shortcrust Pastry: Our flaky, buttery crust is made fresh with organic UK-grown flour and our unique palm oil-free vegan butter blend.
- **No Nasties**, **No Compromise**: Packed with real ingredients and no shortcuts—just plant-powered indulgence done right.

Perfect for:

Sunday dinners, weeknight treats, or whenever you fancy proper comfort food without the meat.

Cooking Instructions:

Preheat your oven to 180°C / Gas Mark 6.

• From chilled: 20–25 minutes

• From frozen: 30–35 minutes

Ensure piping hot before serving.

Ingredients: Organic white flour (wheat, calcium carbonate, iron, thiamine, niacin), water, shea butter, coconut oil, rapeseed oil, leeks, cashew nut, vegan chicken (soy protein, flavourings), vegan bacon (soy protein, flavourings), onion, yeast extract, corn flour, vegetable stock (sea salt, maize maltodextrin, cane sugar, yeast extract, natural vegetable flavours, mineral salt (potassium chloride), turmeric) olive oil, carrot juice, lemon juice, sunflower lecithine salt, black pepper, parsley, natural flavourings.

Allergens in **bold**. Contains **gluten**, **soy** and **nuts**.

Created in a vegan kitchen which handles nuts. While every possible effort is made, we can not guarantee the absence of any allergens.

Nutrition (Per 200g pie):

• Energy: 2042 kJ / 488 kcal

• Fat: 24g (Saturates: 6.4g)

• Carbohydrates: 44g (Sugars: 4g)

• Fibre: 2.8g

• Protein: 22g

• Salt: 1.6g