Herb Chicken Pie:

* 2 Whole chicken
* 3 tblsp butter
* Large red onion
* 3 cloves garlic, chopped
* 2 tblsp flour
* 1 ½ tbsp curry powder
* 1 ¼ tbsp mustard
* 1 tsp salt
* 1 tsp pepper
* Milk to thin
* Bread, cubed
* 5 tbsp melted butter
* Fresh herbs

Shred two cooked chickens into foil containter

White sauce.

Saute onions and garlic in butter until clear. Add flour, curry powder, mustard salt and pepper stirring constantly. Add milk until a good tasty thick sauce is made. Pour over chicken. Cover with bread pieces, pour over melted butter and mixed fresh herbs. Cover with foil.

Don’t cook –cover with foil, LABEL and send in a chilly bag with ice packs .