

CHICKEN POT PIE

SERVES 6

INSPIRED BY INA GARTEN, *MAKE IT AHEAD*

If using chicken breasts, rub the chicken with olive oil and sprinkle with salt and pepper. Roast at 425° for 30 min until fully cooked. When cool enough to handle, discard skin and pull chicken from the bone. If using a roasted chicken, pull meat for 4 – 5 cups of chicken.

Melt butter in large Dutch oven or Le Creuset. Add the leeks and carrots. Sauté over med-high approx 10 min. Add the mushrooms. Cook for 5 min. Add garlic, parsley, and thyme and cook 1 min. Add flour and cook for 30 sec, stirring constantly. Add chicken broth and sherry. Bring to boil, then lower heat and simmer for 2 min, until the mixture thickens. Add the cream, 2 tsp salt, and 1 tsp pepper. Continue to simmer for 5 min. Add frozen peas and chicken.

Transfer chicken mixture to your ovenproof serving bowls.

Place the puff pastry on a lightly floured countertop. Cut 2 circles from each sheet. Cover each bowl with a circle. Brush the pastry with the egg wash adhering each circle to the bowls. Make three to four 1-inch slits in each pastry. Place pot pies in the refrigerator for 30 min.

Place on pot pies parchment lined baking sheet. Bake for 30 min until golden brown.

DEEDEE'S NOTES:

- You may prepare in advance. Cover each pot pie and refrigerate for up to 2 days or freeze. Defrost before baking.
- For the leeks, rinse and chop off the dark green ends. Slice and immerse in water, separating the rings. This is the best way to remove all the grit.
- For the carrots, just scrub, no need to peel. You may also use pre-packaged julienned carrots.
- You can add additional seasonings to this pot pie. Ina's recipe calls for ¼ cup fresh tarragon. You could add Fines Herbs, McCormick Mediterranean Spiced Sea Salt, or any other combination of seasonings.

INGREDIENTS

*2 whole chicken breasts or
roasted chicken*
Salt and Pepper
6 tbsp butter
*4 cups sliced leeks, white and
light green*
*2 cups diagonally sliced
carrots*
4 cloves garlic, minced
*8 oz mushrooms, any type,
stems removed and sliced*
*½ cup flat-leaf parsley,
chopped*
¼ cup fresh thyme leaves
⅓ cup flour
1½ cups chicken broth
*6 tbsp cream sherry or white
wine*
½ cup heavy cream
1 10-oz pkg frozen peas
*3 sheets frozen puff pastry,
thawed*
*1 egg beaten with 1 tbsp
water*
Coarsely ground salt

