

Savory Chicken Pot Pie!

THE *Dish*
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ENTERTAINING®

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Dear Friends,

Today I'm giving you my favorite Chicken Pot Pie recipe! Inspired by Ina Garten's French Pot Pie, this recipe incorporates my own preferences from an older recipe. Ina's recipe in individual bowls makes this classic comfort dish a bit more elegant and I love her tips for preparing ahead of time. You can find her recipe in her *Make Ahead* book.

As I mentioned in today's [Instagram](#), good recipes are not the one and done solution to entertaining easily and confidently. There are other strategies that make entertaining fun and stress free. This recipe is an ideal choice for incorporating simple prep and prepare strategies. Choose simple sides which minimize last minute muss and fuss. Served with a salad, this recipe is easy, make ahead, and delicious! It's perfect for a simple weeknight dinner and special enough to serve for dinner with friends.

Simple, special, and yes, you know it ... *effortless!*

From our home to yours,

Dee Dee

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Chicken Pot Pie

Serves 6 Inspired by Ina Garten, *Make It Ahead*

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



Printer-Friendly Recipe

SOURCES & RESOURCES



Chili Bowl
available here



Puff Pastry Sheets
available here

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“Thanks, DeeDee! Always enjoy your blog and have enjoyed so many of your recipes!”

ANN

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