



RECIPE

INDIVIDUAL CHICKEN POT PIES



INGREDIENTS:

| | |
|-----------|--|
| 1 1/2 lbs | chicken breasts, cut into cubes |
| 1/2 tsp | kosher salt, plus extra with seasoning |
| 1/4 tsp | freshly ground black pepper, plus extra with seasoning |
| 1 tsp | garlic powder |
| 1 tbsp | butter |
| 2 tbsp | olive oil, divided |
| 2 lg | celery stalks, chopped |
| 3 lg | carrots, chopped |
| 1 lg | garlic clove, minced |
| 1 lg | shallot, minced |
| 2 tbsp | flour |
| 1 cup | frozen peas, thawed |
| 1 cup | frozen corn, thawed |
| 1/3 cup | dry white wine |
| 2 cups | chicken stock |
| 2 tbsp | light cream |
| 1 tsp | fresh dill, chopped |
| 1 pkg | ready made pie crust |
| 1 | egg |

DIRECTIONS:

Preheat oven to 375 degrees.

Place the cubed chicken pieces in a large Ziploc bag and add in the salt, pepper, garlic powder and 1 tablespoon of olive oil. Close the bag and massage until all the chicken is well coated in the dry spices. Let marinate for about 30 minutes.

Heat the butter in a high sided sauce pan over medium high heat. Open the Ziploc bag and sprinkle in about 1/2 tablespoon of the flour into the bag. Close and shake the bag to coat the chicken pieces in the flour. After the chicken pieces are coated, cook them until they have a nice light brown crust on the outside, about 6-7 minutes.

The chicken will not be cooked all the way through and that is ok! We are going to finish them off in the oven.

Scoop out the chicken and set aside.

Keeping the heat on, add the other tablespoon of olive oil and cook the carrots, celery, garlic, and shallot for about 4 minutes. Season with salt and pepper and deglaze the pan with the white wine. Scrap up the bits from the bottom of the pan and reduce the wine by half. Add in the remaining tablespoon and a half of flour and stir to cook out.

About 1 minute. Slowly add the chicken stock stirring constantly until the sauce starts to thicken. It should happen pretty quickly. Add in the peas and corn and stir and let simmer for about 3-4 minutes. Add the chicken back in and stir to combine. Lastly, stir in the light cream and freshly chopped dill.

Divide the mixture evenly between 4 oven safe individual sized soup crocks. Roll out the pre-made pie crusts and cut out 4 large circles that overlap slightly when placed on the top of the crock. Tuck and pinch the crust all the way around the edge and with a sharp pairing knife, poke 2 slits in the top of each crock. Gently beat one egg and brush the egg wash on the top of each chicken pot pie.

Place in the oven for 30 minutes until the crust is a dark golden brown. Serve immediately.

Serves: 4



