

Chicken Pot Pastry

Yield: Four – Five Servings

Ingredients:

For the chicken:

2 chicken breasts, bone-in, skin-on
2 tablespoons olive oil
kosher salt and pepper
4 sprigs fresh thyme

For the Filling:

2 tablespoons butter
1 medium brown onion, chopped
(or 2 large leeks)
2 stalks celery, chopped
2 carrots, peeled and chopped
2 tablespoons flour
1 teaspoon Kosher salt
½ teaspoon pepper
1 teaspoon dried thyme
1 ½ cup chicken stock
¼ cup heavy cream
1 cup frozen pearl onions
1 cup frozen peas
¼ cup fresh parsley, chopped fine
1 sheet puff pastry, thawed and rolled out
1 egg lightly beaten with 1 teaspoon water



- Step 1:** **Preheat oven to 375°F.** Arrange chicken breasts onto a baking sheet pan and rub them with olive oil. Season with salt and pepper and try to get the thyme sprigs in between the fat and the meat of each breast. Roast in oven for about 25 minutes or until chicken is cooked (165°F). Let chicken cool before removing skin and bones and cutting into cubes or shredding it.
- Step 2:** In a large pot melt butter over medium-high heat and add onions (or leeks), celery and carrots. Cook until veggies become translucent and tender (about 8 minutes). Add flour, salt, pepper, and thyme and continue to still mixture well. Once the flour has been absorbed and the mixture starts to brown a bit, slowly add the chicken stock. Scrape down the sides of the pot to get up any browned bits and mix well. Let mixture come to a boil, then simmer and continue cooking for another five minutes. It should have thickened up. At this point taste for seasoning and adjust to your liking. Add heavy cream, cooked chicken, pearl onions, peas and parsley. Mix well and continue to simmer for a few more minutes. Remove pot from heat.
- Step 3:** On a lightly-floured surface, roll out puff pastry and cut four equal squares. Ladle the pot pie mixture into oven-proof bowls or ramekins. Brush egg wash around the rim of the bowls before placing one pastry square on top of each. Brush the tops with egg wash and sprinkle with kosher salt and pepper. Place bowls onto a baking sheet pan and bake at 375°F for 15 – 20 minutes or until the tops have puffed up and are golden browned. Use caution when serving as these bowls will be hot!