



JERNEJ KITCHEN

CHICKEN POT PIE WITH PUFF PASTRY

Chicken Pot Pie with Puff Pastry is a simple recipe for a fabulous family dinner—creamy, thick chicken sauce with vegetables covered with crunchy pastry.

SERVES	4	PEOPLE
PREPARATION:	15	MINUTES
COOK:	30	MINUTES
BAKE:	25	MINUTES
TOTAL TIME:	1	HOUR 10 MINUTES

CHICKEN POT PIE WITH PUFF PASTRY

2 tbsp unsalted butter
1 tbsp olive oil
1 onion
2 carrots
1/2 celery stalk
1/4 leek
2 garlic cloves
4 mushrooms
500 g (1 pound) chicken breast, skinless and boneless
1 tsp Vegeta seasoning
1/2 tsp thyme
1/4 tsp pepper
60 g (1/2 cup) all-purpose flour
300 ml (1 1/4 cups) stock or water
80 ml (1/3 cup) heavy cream
100 g (2/3 cup) frozen peas
280 g (10 oz) puff pastry, fresh, pre-rolled
1 egg, for eggwash

PAN-FRY THE VEGETABLES

Add butter and olive oil to a pot and place over medium heat. Add diced onion, carrot, celery stalk, leek, garlic, and mushrooms. Stir and pan-fry for 6 - 8 minutes or until the vegetables are softened.

ADD THE MEAT AND SEASON

Cut the chicken breast into small cubes. Add to the vegetables and pan-fry for 5 minutes, stirring occasionally. Add the Vegeta, thyme, and pepper, stir, and cook for a minute. Add the flour and cook for 3 minutes for the flour to cook.

ADD THE STOCK AND PEAS

Pour vegetable (or chicken) stock or water into the vegetables and meat. Add the heavy cream and frozen peas. Stir to combine, then let simmer for 10 minutes.

BAKE

Place a rack on the bottom of the oven and preheat the fan-assisted oven to 200°C / 400°F or preheat the conventional oven to 210 °C / 410°F. Remove the puff pastry from the fridge and unroll it. Choose a deep baking dish approx. 25 cm x 15 cm (10-inch x 6-inch) or a 22 cm (9-inch) pie dish (with a volume of 1500ml (6 cups). Place the dish over the puff pastry and cut the puff pastry about 5 cm or 2 inches wider than the dish.

SERVE

Transfer the chicken sauce to a baking dish. Place the puff pastry over the sauce and pinch the sides of the puff pastry and the baking dish together to cover the sauce completely. Brush the pastry with an egg wash. Cut circles or other patterns out

TOOLS AND EQUIPEMENT

skillet

cutting board

kitchen knife

deep baking dish 25 cm x 15
cm (10-inch x 6-inch)

brush

Sponsored of the leftover dough and arrange on top of the puff pastry to decorate. Brush with an egg wash and place in the preheated oven. Bake for 25 minutes at 200°C / 400°F in a fan-assisted oven or a conventional oven at 210 °C / 410°F, or until golden brown. When the pie bakes, remove it from the oven and leave to cool, then serve.