



Chicken Pot Pies

Makes: 4 individual pies

Prep Time: 15 minutes Cook Time: 50 minutes

Total Time: 1 hour 5 minutes

- 2 sheets of puff pastry, thawed
- 4 cups cooked and shredded chicken
- 5 tbsp good quality olive oil, divided
- 1 tbsp finely minced shallot
- Zest from one lemon
- 2 tbsp chopped flat-leaf Italian parsley
- 1 tbsp unsalted butter
- 8 ounces fresh cremini mushrooms, coarsely chopped
- 2 leeks, white and pale green parts thinly sliced
- 2 carrots, cut into a small dice
- 1 tsp dried thyme or 1 tbsp fresh thyme leaves, chopped
- 1/3 cup dry white vermouth
- 1/3 cup flour
- 4 cups chicken broth or stock
- 1/4 cup heavy cream or half-and-half
- 3/4 cup frozen peas
- 1 egg, lightly beaten
- 4 12- to 14-ounce capacity oven-safe soup bowls

Line a baking sheet with aluminum foil for easy cleanup.

Dust a clean, dry work surface with flour and place the puff pastry over top. Sprinkle the pastry with flour and roll to about 1/8-inch thick, smoothing the creases with the rolling pin at the same time. (Depending on the brand of puff pastry you buy, you may not need to roll it out that much.) Using a sharp knife, kitchen shears, or a pizza cutter, cut out 4 circles about 2 inches larger than the diameter of your soup bowls. Place the dough rounds on the foil-lined baking sheet and refrigerate until ready to use.

Preheat the oven to 425°F and set an oven rack to the center position.

In a medium bowl, mix together the chicken, 2 tablespoons of olive oil, shallots, lemon zest, and parsley; set aside.

Melt 1 tablespoon of butter with 1 tablespoon of olive oil in a dutch oven. Sauté the mushrooms over medium-high heat until cooked through and lightly browned, about 6 minutes; transfer to a bowl, and set aside.

Heat 2 tablespoons of olive oil over medium heat in a clean dutch oven; add leeks, carrots, and thyme and cook until vegetables begin to soften, about 8 minutes. Raise the heat slightly, add the dry vermouth, and cook until most of the liquid has evaporated.

Add flour to the carrot mixture, stirring constantly for about 1 minute. Whisk in the stock and cream, then simmer until the sauce thickens, about 10 minutes; remove from heat and allow to cool to room temperature.

Mix the cooled sauce with the lemon-parsley turkey, mushrooms, and frozen peas; divide the mixture between 4 individual oven-safe soup bowls.

Beat the egg with 1 tablespoon of water.

Remove the pastry rounds from the refrigerator. Brush the outside edges of each bowl with the egg wash. Place the cold dough rounds over the bowls, pressing firmly around the edges so that the dough adheres. Transfer the bowls to the foil-lined baking sheet. Brush the dough with the egg wash. Using a sharp knife, make a ½-inch slit in the top of each pie. Place the bowls on the foil-lined baking sheet and bake for 20 to 25 minutes, or until the pastry is a rich golden brown. Let cool for about 10 minutes, then use a wide spatula to carefully transfer the hot bowls to serving plates. Sprinkle a few fresh thyme sprigs over top of the bowls and serve.

Make Ahead:

The pies may be assembled and refrigerated up to a day ahead of time. Brush the top of the dough with egg wash before baking.