



Chicken Pot Pie

Serves 4

Ingredients

1 Rotisserie Chicken
5 cups chicken stock
1 1/2 sticks unsalted butter
2 yellow onions, chopped
3/4 cup all-purpose flour
1/4 cup heavy cream
2 cups medium-diced carrots
1 (10-ounce) package frozen peas
1 1/2 cups frozen small whole onions
1/2 cup minced fresh parsley leaves
Kosher Salt and Freshly Ground Black Pepper
1 package of store bought Pastry Dough

Directions

Pull the meat from the Rotisserie Chicken and discard bones and skin. Chop meat into large cubes. You will have about 4 cups of cubed chicken.

In a small saucepan, heat the chicken stock. In a large pot, melt the butter and sauté the onions over medium-low heat for about 10 minutes, until translucent. Be careful not to burn them! Add the flour and cook over low heat, stirring constantly, for 2 minutes. Add the hot chicken stock to the sauce. Simmer over low heat for 1 more minute, stirring, until thick. Add 2 teaspoons salt, 1/2 teaspoon pepper, and heavy cream. Add the cubed chicken, carrots, peas, onions and parsley. Mix well.

Preheat the oven to 375 degrees F.

Divide the filling equally among 4 ovenproof bowls. Divide the dough and roll each piece into a circle. Brush the outside edges of each bowl with the egg wash, and then place the dough on top. Press the dough to fold over the side, in order to make it stick. Brush the dough with egg wash and make 3 slits in the top. Sprinkle with sea salt and cracked pepper. Place on a baking sheet and bake for 1 hour, or until the top is golden brown and the filling is bubbling hot.

Recipe by *Family Day* Chef Melissa Buchbinder: thepinkaproncatering.blogspot.com

