

HAND HELD CHICKEN POT PIES

Makes 4-5 pies

INGREDIENTS

FOR THE FILLING: FOR THE CRUST:

2 Tb Butter, divided 1 cup All-purpose Flour
¼ cup chopped Celery ⅛ tsp Salt
¼ cup chopped Carrot 6 Tb Butter, cubed
¼ cup diced Potato 2-3 Tb Ice Water, As Needed
½ cup minced Yellow Onion 1 Egg, Beaten w/ 1 Tb. Water (Egg Wash)
⅛ tsp. dried Thyme
⅛ tsp. dried Rosemary
⅛ tsp. Salt
¼ cup Peas (Frozen is fine)
½ cup diced Cooked Chicken
2 Tb Flour
¾ cup Chicken Stock



INSTRUCTIONS - FILLING

To make chicken pot pie filling, melt 1 Tb butter over oven medium heat in a large pot. Add the chopped celery, carrot, potato, onion, dried thyme, dried rosemary, and salt. Saute until soft, about 15 minutes. Add peas & diced chicken to the pot.

Add the remaining tablespoon of butter to the softened vegetables, and let it melt completely. Add the flour and stir to distribute, then add the chicken stock. Bring the mixture to a boil, then back down to a simmer, and let it bubble for five minutes until it has thickened. Adjust the seasoning if desired, then let this mixture cool to room temperature then chill completely in the fridge, for at least 3 hours.

INSTRUCTIONS CRUST

In the meantime, make the pie crust. Mix the flour and salt together in mixer to combine. Add the cubed butter and mix on low until the butter is chopped up into pea-sized pieces. Drizzle in the ice water and mix until the dough comes together. You want to stop adding water when it looks crumbly, but if you pinch a bit of the dough, it holds together. Turn out the dough out onto the cutting board, bring it together into a flat disk with your fingers, then wrap in plastic. Chill in fridge for two or more hours.

Once the filling & crust are chilled, we're ready to bake. Preheat the oven to 400°F.

Roll the pie crust out to about ⅛ inch thick, and cut 6-inch wide circles. If you re-roll the scraps, you should be able to get 4-5 circles total.

Divide filling between the circles, then enclose by crimping with your fingers. Then place the pies on a parchment paper covered cookie sheet. Cut vent slits into each pie. Whisk an egg with 1 Tb. of water to create an egg wash, then brush the top and sides of each pie with the egg wash. Bake for 25-30 minutes until golden brown & crusty. Let pies cool for at least 5 minutes, then enjoy!