



## Chicken Pot Pies

Preparation Time: 15 mins    Cooking Time: 40 minutes

Serves: 4-6

Difficulty: Medium

### INGREDIENTS

8 boneless chicken thighs cut into 1" cubes  
(can switch out for chicken breast)  
4 tbsps butter  
1 teaspoon Dijon mustard  
½ cup sour cream or heavy cream  
1 tspn Rosemary or Thyme (dried)  
1 cup chicken broth  
1 carrot diced  
1/2 cup corn  
½ cup frozen petite green peas  
Salt and pepper  
½ cup all purpose (plain) flour  
Puff Pastry – enough to cover 6 medium  
size ramekins cool to room temp.  
1 egg  
Dash of milk  
Cheese optional (Recently added some  
Boursin Garlic & Fine Herbs cheese & the  
taste was phenomenal. Best effort yet.)

#### Note:

This recipe can be made into a large pie. I  
just find it easier to make mini pies.

A great pie base recipe can be found on my  
website.

### DIRECTIONS

1. Preheat oven to 350f/180c
2. Lightly season chicken with salt and pepper
3. Melt butter in pan and add chicken, cook until  
lightly browned
4. Dust chicken with flour until lightly covered
5. Gradually add chicken broth stirring constantly to  
avoid lumps. If you add all at once lumps are  
inevitable.
6. Add sour cream, Dijon mustard rosemary/thyme,  
stirring until well combined. Season with salt and  
pepper as needed.
7. Add carrots, frozen peas, and corn, cooking for 5  
mins until well combined.
8. Evenly distribute amongst ramekins.

#### Pastry

9. Lay some sort of baking paper or cling wrap down  
on the counter surface. Dust lightly with plain flour.
10. Lightly roll out pastry if needed. Cut pastry to fit  
top of each ramekin.
11. Make egg wash – lightly beat egg with fork and  
add a dash of milk.
12. Lightly brush edges of ramekin with egg wash so  
pastry has something to stick to.
13. Place pastry on top and lightly brush with egg  
wash.
14. Cook for 35-40 mins or until pastry is golden  
brown.