

Chicken Pot Pie with Pastry Puff Topping

Ingredients:

- ½ cup (1 stick) – Unsalted Butter
- 2/3rd cup – All Purpose Flour
- 1 quart – Chicken Stock (Recommend Homemade or Better than Boullion Brand)
- ½ cup Heavy Cream (Whole Milk works too)
- 1 Box (2 sheets) Pepperidge Farm (Pastry Puff) – No Substitutions !!
- 1 bag frozen mixed veggies (I like the peas, carrots, beans one)
- Spices/Seasoning:
 - 1 tsp crushed Rosemary – or to taste
 - ½ tsp white pepper – or to taste
 - 1 tsp kosher salt – or to taste
 - 1 tsp black pepper – or to taste
 - ½ tsp garlic powder or 1 clove minced
 - ½ tsp Onion Powder
 - ¼ tsp cayenne
 - 1 tsp Ground Turmeric – Good and also good for you 😊
- 2 Chicken Breast or Costco Roasted Chicken (I've used both).

Pre-Setup:

Take Pastry Puff out of freezer about 30 minutes before you start making gravy. Remove from box, set on butcher block or large clean surface area. Do not unfold. Just leave it... Have flour and rolling pin ready.

Chicken:

You can bake chicken until internal temp is 160 (A little under is ok, it'll cook the rest of the way in oven.

Costco Chicken, you can just cut up some breast, some thigh, etc... and set aside.

Prepping gravy:

Making Roux: Melt stick of butter in pot (Large enough to hold all ingredients for gravy). Whisk in flour until fragrant, 10 to 12 minutes.

Stove should be on high. Gradually whisk in Milk/Heavy Cream. Then slowly (A ¼ first, then half, then rest) stir in stock. Brink gravy to a simmer, and cook and stir constantly until thickened.

Should coat back of spoon. (About 15-20 minutes). Add above spices. Make sure you taste a lot as you go along.

Heat up Veggies separately (Microwave is fine). Strain all water and moisture to avoid thinning out gravy. Add to gravy along with your cut up chicken. Lower heat to its lowest setting just to keep gravy warm.

Prepping Crust/Pastry Puff:

Set oven at 400 degrees. The pastry puff, should be semi-thawed by now. Carefully take first one and unfold on a floured surface. Carefully use rolling pin to roll it out. Not too thin, but enough to cover a glass baking dish about 13x9 or Corning Ware. Grease baking dish with butter, and for good measure, I always spray as well. Grease the edges of dish as well. Carefully lay first sheet of pastry in dish. Melt butter in a dish and brush it on Pastry Puff. Pop in the oven for about 15-20 minutes. Until golden brown. While that is cooking, repeat prepping 2nd sheet of pastry puff.

Final Baking phase:

When 1st is pastry done cooking, take dish out. It'll be puffy, that's good. Pour gravy mixture right in the pan on top of it. Carefully, lay 2nd rolled out pastry puff right over the top. Again, brush melted butter all over the top carefully, not to tear it. Put back in the oven for 20 minutes or until top is golden brown. Let sit for about 5 minutes and serve with a side of cottage cheese (Optional).

Enjoy !

Chef Tony

