

Chicken Pot Pie in Puff Pastry



Ingredients: (Serves 4)

- 2 bone-in, skin-on chicken breasts
- 1 tablespoon olive oil
- 1 quart chicken stock
- 1 chicken bouillon cube
- 5 tablespoons butter
- 1 large onion, diced
- 4 carrots, peeled and diced
- 2 cobs fresh white corn, kernels cut off the cob
- *1 cup frozen corn if fresh is not in season
- 3 garlic cloves, minced
- 1/3 cup all purpose flour
- 3 tablespoons heavy cream
- 1 cup frozen peas
- 1 sprig rosemary
- 1 spring thyme
- 1 package frozen puff pastry, thawed in the fridge
- 1 egg, beaten in a bowl with a dash of water for egg wash

Heat oven to 375 degrees.

Place chicken on a baking sheet and drizzle with olive oil. Sprinkle generously with salt and pepper. Roast for 35 - 40 minutes.

Remove chicken from oven and set aside to cool. Once cool, remove skin and shred chicken into bite size pieces.

Pour chicken stock into a small pan, and bring to a simmer. Add the bouillon cube, and stir to dissolve. Keep simmering on stove.

Meanwhile, heat a Dutch oven, or high-sided pan to medium-low and add butter. Add diced onions, carrots, and a pinch of salt. Sauté for 10 minutes until the onion is translucent. Add the corn and garlic. Cook for an additional 3 minutes. Stir in the flour, and cook, stirring for 2 minutes. Pour in warm chicken stock and stir well. Bring to a boil, then once boiling reduce heat to a simmer and add the herb sprigs. Cook for 15 minute until thickened. Add the cream, frozen peas, and chicken. Season with ½ teaspoon salt and fresh cracked pepper. Let mixture cook 5 more minutes. Remove rosemary and thyme sprigs. Taste for seasoning and add more salt and pepper if necessary.

Pour mixture into 4 individual ramekins. Top with a piece of puff pastry cut to fit over the ramekin. Press edges of the dough against the dish and brush the dough all over with the egg wash. Sprinkle on sea salt and fresh cracked pepper, and cut three slits in the top to vent.

Place ramekins on a baking sheet and bake for 35 - 45 minutes, or until the pastry is golden brown and the inside is bubbling. Let cool for 10 minutes.