



## Meatless Chik'n Pot Pie

with Flakey Crust



30-40min



2 Servings

## What we send

- 10 oz alfredo sauce <sup>7</sup>
- 2½ oz peas
- 1 carrot
- 1 lemon
- 4 oz mushrooms
- 1 yellow onion
- ¼ oz fresh parsley
- garlic
- 8 oz crescent dough <sup>1,6</sup>
- 8 oz pkg plant based lemon herb chicken <sup>6</sup>

## What you need

- 3 tablespoons olive oil
- kosher salt & ground pepper

## Tools

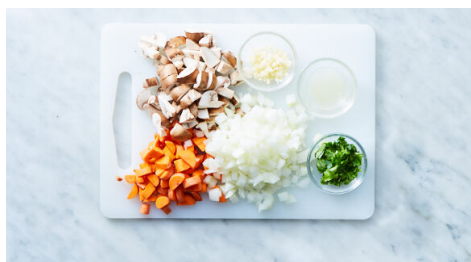
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)
- rolling pin

## Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

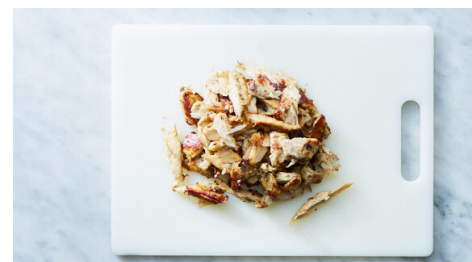
Calories 0kcal



### 1. Prep ingredients

Preheat oven to 425°F with a rack in center.

Halve onion and coarsely chop. Halve mushrooms and cut into ½-inch pieces. Quarter carrot lengthwise and cut into ½-inch pieces. Finely chop 2 teaspoons garlic. Juice 2 teaspoons lemon. Coarsely chop parsley.



### 2. Brown chicken

Heat 1 tablespoon oil in medium cast iron skillet over medium high. Add Daring Pieces in an even layer and cook until browned, 4-6 minutes, stirring halfway. Remove to a cutting board and shred using two forks or fingers.



### 3. Cook veggies

Heat 2 more tablespoons oil in same skillet over medium high. Add onions and carrots; cook, stirring occasionally, until softened and just starting to brown, 3-5 minutes. Add mushrooms and cook until just softened, 2-4 minutes more. Add garlic and cook until fragrant. Add ½ cup water and bring to simmer, scraping up bits from the bottom of the pan.



### 4. Build sauce

Reduce heat to medium, stir in alfredo sauce and lemon juice; bring to a simmer. Add peas and half of the chopped parsley. Return daring chicken to pan and season to taste with salt and pepper. Remove from heat.



### 5. Roll out crust

Remove crescent dough from container and place on a lightly floured surface. Fold in half and roll out so that the square just covers the top of the skillet. Drape dough over the skillet. Place skillet on rimmed baking sheet and bake on center oven rack until dough is browned and filling is bubbling, 15-20 minutes.



### 6. Serve

Let rest for 5 minutes. Garnish with remaining parsley. Enjoy!