

# MARLEY SPOON



## Meatless "Chicken" Pot Pie

with Flakey Crust

 30-40min  2 Servings

Take a seat at our Premium table! Meatless Monday just got a lot more special. Under the flakey crescent dough crust, you'll find all the comforting flavors you love in a pot pie: onions, carrots, mushrooms, and peas swimming in a smooth, creamy sauce. But there's also Daring's lemon herb "chicken" pieces! Already seasoned, sliced, and chock full of plant-based protein. This is a vegetarian meal that knows how to impress.

## What we send

- 1 yellow onion
- 4 oz mushrooms
- 1 carrot
- garlic
- ¼ oz fresh parsley
- 1 lemon
- 8 oz pkg plant based lemon herb chicken <sup>1</sup>
- 10 oz Alfredo sauce <sup>2</sup>
- 2½ oz peas
- 8 oz crescent dough <sup>1,3</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- medium ovenproof skillet (preferably cast-iron)
- rimmed baking sheet

## Allergens

Soy (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 950kcal, Fat 61g, Carbs 82g, Protein 17g



### 1. Prep ingredients

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

Coarsely chop **onion**. Cut **mushrooms** into ½-inch pieces. Quarter **carrot** lengthwise and cut into ½-inch pieces. Finely chop **2 teaspoons garlic**. Coarsely chop **parsley**.

Squeeze **2 teaspoons lemon juice** into a small bowl; reserve for step 4.



### 4. Build sauce

Reduce heat to medium. Stir in **Alfredo sauce** and **lemon juice**; bring to a simmer. Add **peas** and **half of the parsley**. Return **chicken** to skillet and season to taste with **salt** and **pepper**. Remove from heat.



### 2. Brown chicken

Heat **1 tablespoon oil** in a medium ovenproof skillet (preferably cast-iron) over medium-high. Add **plant-based chicken pieces** in an even layer; cook until browned, stirring halfway, 4–6 minutes. Transfer to a cutting board and shred using two forks or fingers.



### 5. Roll out crust & bake

Remove **crescent dough** from can and place on a lightly **floured** work surface. Fold in half and roll out so the square just covers top of skillet. Drape dough over skillet.

Place skillet on a rimmed baking sheet. Bake on center oven rack until dough is browned and filling is bubbling, 15–20 minutes.



### 3. Cook veggies

Heat **2 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. Add **chopped garlic** and cook until fragrant. Add **½ cup water** and bring to simmer, scraping up any browned bits from bottom of skillet.



### 6. Serve

Let **pot pie** rest for 5 minutes, then garnish with **remaining parsley**. Enjoy!