

DINNERLY



Customize To Add Broccoli

Chicken Pot Pie Buns with Sesame Seeds



1,5h



2 Servings

| This version of the recipe is customized with broccoli.

WHAT WE SEND

- 1 lb pizza dough ²
- 1 yellow onion
- 1 carrot
- ½ lb pkg chicken breast strips
- 2½ oz peas
- 2 pkts chicken broth concentrate
- ¼ oz mixed sesame seeds ⁴
- ½ lb broccoli

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter ¹
- all-purpose flour ²
- 1 c milk ¹
- 1 Tbsp butter, melted ¹
- 1 large egg yolk ³

TOOLS

- medium skillet
- parchment paper
- 2 rimmed baking sheets

COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200°F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

ALLERGENS

Milk (1), Wheat (2), Egg (3), Sesame (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1170kcal, Fat 46g, Carbs 140g, Protein 39g



1. Prep ingredients

Preheat oven to 400°F with a racks in the center and upper third. Add **dough** to a lightly **oiled** bowl; set aside to come to room temperature.

Finely chop **half of the onion** (save rest for own use). Scrub **carrot**; cut into ¼-inch pieces.

Pat **chicken** dry; season with **a pinch each of salt and pepper**.



2. Cook chicken & veggies

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken**; cook until browned and cooked through, 3–5 minutes. Transfer to a cutting board. Cut or tear into ¾-inch pieces, if necessary.

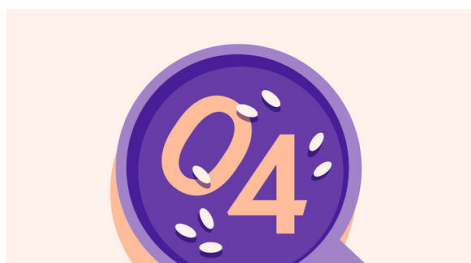
Return skillet to medium heat with **2 tablespoons butter**. Add **onions, carrots, and a pinch of salt**. Cook, stirring occasionally, until softened and translucent, 5–7 minutes.



3. Cook gravy

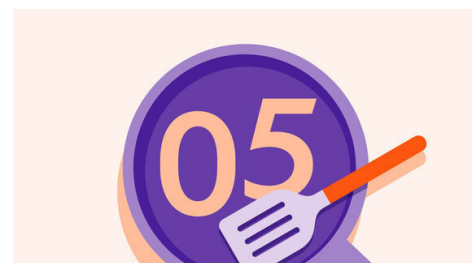
Add **peas** and **1½ tablespoons flour**. Cook, stirring often, 1 minute. Slowly whisk in **all the broth concentrate** and **1 cup milk**. Bring to a boil, scraping any browned bits from bottom of skillet. Simmer over medium heat until **gravy** thickens and coats back of a spoon, 2–4 minutes.

Off heat, stir in **chicken**; season to taste with **salt and pepper**. Cool to room temperature.



4. Wrap buns

Divide **dough** into 4 pieces. On a **floured** work surface, roll or gently stretch each piece into a 5-inch circle. Divide **chicken filling** among centers. Stretch dough edges over filling to meet in the center; pinch to seal. Transfer, seam-side down and spaced 1 inch apart, to a parchment-lined rimmed baking sheet.



5. Bake buns

In a small bowl, stir together **1 tablespoon melted butter** and **1 large egg yolk**. Brush **buns** all over with **egg mixture** and sprinkle tops with **sesame seeds**. Bake on center oven rack until deep golden brown and puffed, 30–35 minutes. Transfer to a wire rack.

Switch oven to broil.



6. Broil broccoli & serve

Cut **broccoli** into 1-inch florets, if necessary. Toss on a 2nd rimmed baking sheet with **1 tablespoon oil** and **a pinch each of salt and pepper**. Broil on upper oven rack until charred in spots and tender, 7–10 minutes (watch closely as broilers vary).

Let **chicken pot pie buns** cool at least 10 minutes before serving with **roasted broccoli** alongside. Enjoy!