

# DINNERLY



## Creamy Chicken Vol-au-Vent with Carrots & Peas

 1h  2 Servings

Vol-au-vent, aka a fancy way to say adorable-savory-pastries-with-a-delightful-filling, may look tricky, but don't panic! Crescent dough makes these a piece of cake...well—pastry. A simple nod to chicken pot pie fills the puffed up pastries once baked. We told you not to panic. Now dig in! We've got you covered!

### WHAT WE SEND

- 8 oz crescent dough <sup>1,6</sup>
- 1 yellow onion
- 1 carrot
- ½ lb pkg chicken breast strips
- 2½ oz peas
- ¼ oz mushroom seasoning
- 1 oz cream cheese <sup>7</sup>

### WHAT YOU NEED

- 1 large egg <sup>3</sup>
- all-purpose flour <sup>1</sup>
- kosher salt & ground pepper
- neutral oil
- butter <sup>7</sup>
- apple cider vinegar (or vinegar of your choice)

### TOOLS

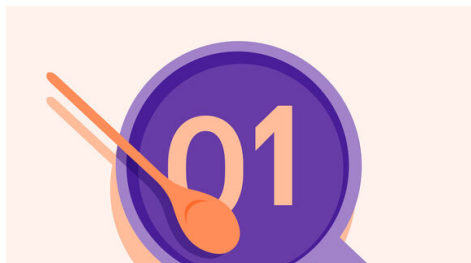
- parchment paper
- rimmed baking sheet
- medium skillet

### ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

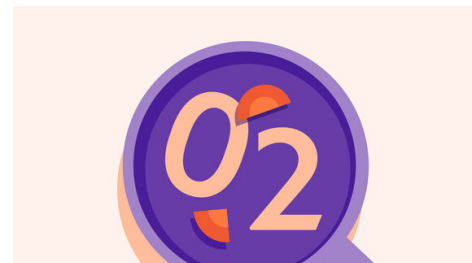
Calories 860kcal, Fat 46g, Carbs 73g, Protein 42g



#### 1. Roll dough

Preheat oven to 375°F with a rack in the center. Beat **1 large egg** in a small bowl.

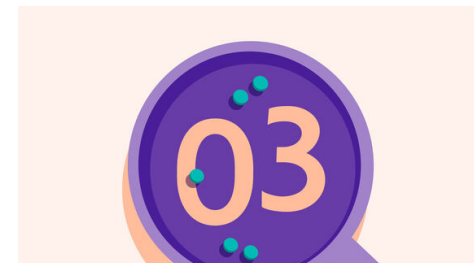
Remove **crescent dough** from can (do not unroll). Cut crosswise into 4 pieces. Dust with **flour** and place on a **floured** work surface, cut-side up. Press down to flatten, then roll each into a 6-inch circle. Transfer 2 circles to a parchment-lined baking sheet and brush with **egg**.



#### 2. Cut dough & bake

Using a ring mold or bowl, cut 5½-inch circles out of the **remaining 2 dough circles** to form rings. Place rings over circles on baking sheet to form a rim; brush rims with **egg**. Place smaller circles on baking sheet and brush with **egg**.

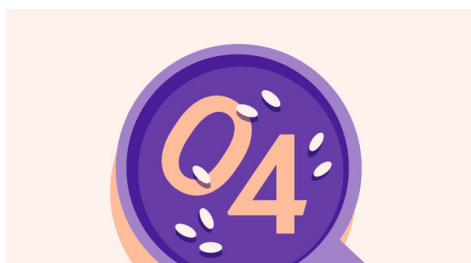
Bake on center rack until golden brown, rotating halfway through cooking time, 12–15 minutes.



#### 3. Cook chicken

Finely chop **half of the onion** (save rest). Scrub **carrot**; finely chop. Pat **chicken** dry; thinly slice and season with **salt** and **pepper**.

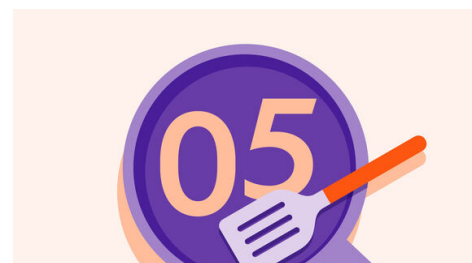
In a medium skillet, heat **1 tablespoon oil** over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate.



#### 4. Cook veggies, start sauce

Lower heat to medium and melt **2 tablespoons butter** in same skillet. Add **onions, carrots, and a pinch of salt**. Cook, stirring occasionally, until completely softened, 5–8 minutes.

Stir in **1½ tablespoons flour** and cook, 1 minute. Slowly whisk in **1 cup water**. Stir in **peas, mushroom seasoning, and cream cheese**.



#### 5. Finish filling & serve

Cook over medium-high heat until **sauce** is thickened to a gravy consistency, 2–3 minutes. Stir in **chicken** and **¼ teaspoon vinegar**; season to taste with **salt** and **pepper**. Spoon **filling** into **rimmed pastries** and top with **pastry lids**.

Serve **chicken vol-au-vent**. Enjoy!



#### 6. Check us out!

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