

DINNERLY

Family Friendly Big Batch:

Chicken Pot Pie



2h



2 Servings

WHAT WE SEND

- 2 (8.8 oz) pie dough ¹
- 2 (10 oz) pkgs cubed chicken thighs
- 1 yellow onion
- 2 carrots
- 2 oz celery
- 5 oz peas
- 3 pkts chicken broth concentrate
- 4 (1 oz) sour cream ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- all-purpose flour ¹
- unsalted butter ⁷
- large egg ³
- neutral oil

TOOLS

- 9-inch pie dish
- large pot

ALLERGENS

Wheat (1), Egg (3), 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 400°F with a rack in the lowest position. Set pie doughs out at room temperature to soften slightly. Meanwhile, finely chop onion. Scrub carrots; cut into ¼-inch pieces. Cut celery into ¼-inch pieces. Pat chicken dry; season all over with salt and pepper.



2. Cook chicken

On a floured work surface, roll 1 pie dough into a 12-inch circle, smoothing out any cracks. Carefully transfer rolled pie dough to a 9-inch pie dish. Refrigerate while preparing filling.

In a large pot, heat 2 tablespoons oil over high heat. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, 2–3 minutes. Transfer to a plate (chicken will not be cooked through).



3. Cook filling

In same pot, melt 4 tablespoons butter over medium heat. Add onions, carrots, celery, and a pinch of salt. Cook, stirring occasionally, until starting to soften, 5–7 minutes. Add 6 tablespoons flour; cook, stirring frequently, for 2 minutes. Gradually add 2 cups water, stirring frequently at the beginning to prevent lumps. Add broth concentrate; bring to a simmer over medium-high heat.



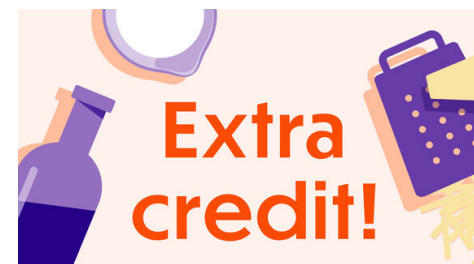
4. Assemble pie

Simmer sauce on medium heat, stirring occasionally, for 5 minutes. Remove from heat and stir in sour cream until smooth; season to taste with salt and pepper. Stir in chicken and peas. Transfer filling to prepared pie crust. On a floured work surface, roll remaining pie dough into a 12-inch circle, smoothing any cracks. Carefully transfer and unroll pie dough on top of filling.



5. Bake pie

Trim excess dough around rim of pie dish; crimp edges with a fork. Cut 4 2-inch slits in center of dough. Brush surface all over with 1 large beaten egg. Place pie on a rimmed baking sheet. Bake on lowest rack until top crust is deeply golden brown, bottom crust is browned, and sauce is bubbling through slits, about 1 hour. Cool pie for 30 minutes before serving. Enjoy!



6.