

DINNERLY



Chicken Pot Pie with Pizza Crust Topping



50min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! These comfort food meals are choose-your-own-adventure-style. Choose to fill your plate with an extra serving, store it away for the next day, OR share with a hibernating friend. No matter what, you win. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 2 carrots
- 1 potato
- ½ lb pkg chicken breast strips
- 1 pkt turkey broth concentrate
- 2 (2½ oz) peas

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹
- 1 large egg ³

TOOLS

- medium baking dish
- large skillet
- rimmed baking sheet

COOKING TIP

Let pizza dough come to room temperature at least 1 hour before cooking. If you need to speed up the process, see step 6!

ALLERGENS

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

NUTRITION PER SERVING

Calories 1010kcal, Fat 22g, Carbs 155g, Protein 37g



1. Prep ingredients

Place **pizza dough** in a lightly **oiled** bowl and set aside to come to room temperature. Preheat oven to 450°F with a rack in the upper third. Lightly grease a medium baking dish.

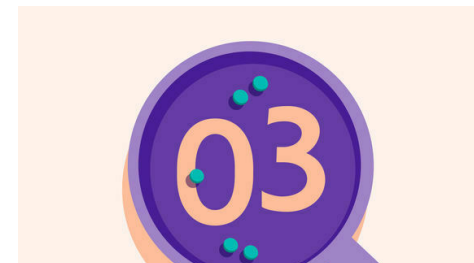
Trim ends from **carrots** and cut into ¼-inch pieces. Cut **potato** into ½-inch pieces. Finely chop **2 teaspoons garlic**. Pat **chicken** dry and cut into bite-sized pieces.



2. Cook chicken & veggies

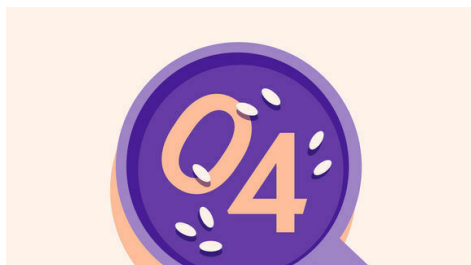
Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chicken** and a **pinch of salt**; cook, stirring occasionally, until browned and just cooked through, 3–5 minutes. Transfer to a bowl.

Return skillet to medium-high heat; add **potatoes, carrots, and a pinch of salt**. Cook until veggies are slightly tender and golden, 8–10 minutes.



3. Finish pot pie filling

Add **chopped garlic** and **3 tablespoons flour** to skillet with **veggies**; cook, stirring frequently, until garlic is fragrant and flour is toasted, about 1 minute. Stir in **turkey broth concentrate** and **2 cups water**; bring to a simmer, scraping up any browned bits from bottom of skillet. Remove from heat; stir in **chicken** and **peas**. Season to taste with **salt** and **pepper**.

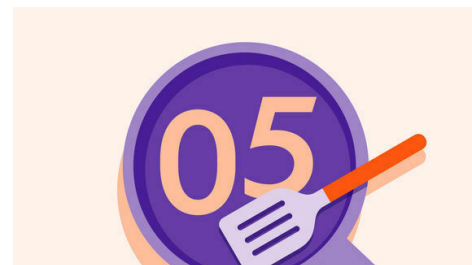


4. Roll dough & assemble

Transfer **pot pie filling** to prepared baking dish.

On a floured work surface, roll **pizza dough** into roughly the size and shape of baking dish. Using a fork, pierce dough all over on both sides.

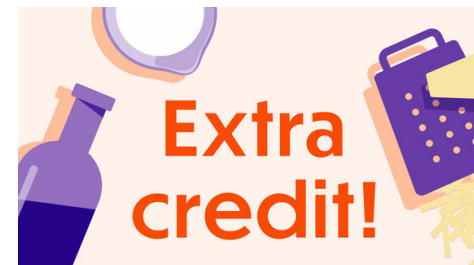
Nestle dough over pot pie filling. Transfer baking dish to a foil-lined baking sheet to catch any drippings.



5. Bake & serve

In a small bowl, beat **1 large egg**. Lightly brush top of **dough** with **egg wash**. Using scissors, cut a large "X" in center of dough to let steam escape; season all over with **salt** and **pepper**. Bake on upper oven rack until **filling** is bubbling and **crust** is golden brown, 20–25 minutes.

Let **chicken pot pie** stand 5 minutes before serving. Enjoy!



6. Pro tip: Pizza dough!

Allowing your dough to come to room temperature is the key to making it stretchy and easy to work with. To speed up the process, we recommend placing your dough in a warm oven. Preheat your oven to 200° F, then place your dough in a lightly oiled mixing bowl and cover with plastic wrap or a damp kitchen towel. Set your bowl in the oven, turn off the heat, and let sit for 10–20 minutes.