

DINNERLY



Chicken Pot Pie Buns with Sesame Seeds



1,5h



2 Servings

Wouldn't it be nice to walk down a sunny street eating a chicken pot pie? We don't want you to get any weird looks, so we found a way to make your pie discreet and portable (not to mention tastier). We transform our pizza dough into a sesame bun that's quick to bake, then take a bite to reveal tender chicken, carrots, and peas swimming in a savory gravy. We've got you covered!

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 pkt toasted sesame seeds ⁴

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper to taste
- 2 Tbsp butter ¹
- 1½ Tbsp all-purpose flour + more for dusting ²
- 1 cup milk ¹
- 1 Tbsp butter, melted ¹
- 1 large egg yolk ³

TOOLS

- medium skillet
- rimmed baking sheet
- parchment paper

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 1140kcal, Fat 46g, Carbs 134g, Protein 37g

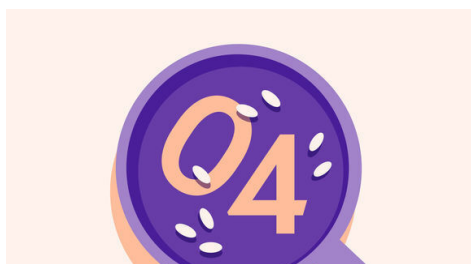


1. Prep ingredients

Preheat oven to 400°F with a rack in the center. 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**.



4. Wrap buns

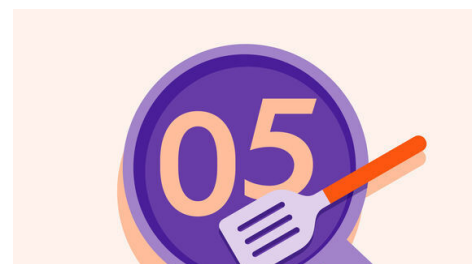
Divide **dough** into 4 pieces. On a **floured** work surface, roll or gently stretch each piece into a 5-inch circle. Divide **chicken filling** among centers. Stretch dough edges over filling to meet in the center; pinch to seal. Transfer, seam-side down and spaced 1 inch apart, to a parchment-lined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



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.

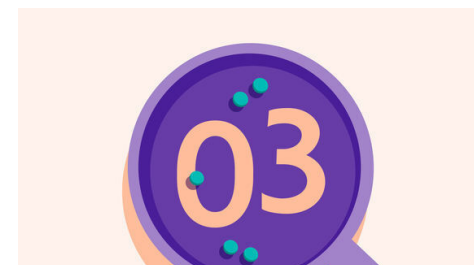
Return skillet to medium heat with **2 tablespoons butter**. Add **onions, carrots, and a pinch of salt**. Cook, stirring occasionally, until softened and translucent, 5–7 minutes.



5. Bake & serve

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.

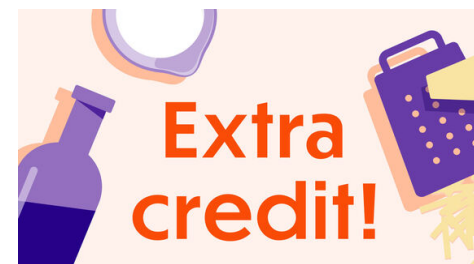
Let **chicken pot pie buns** cool at least 10 minutes before serving. Enjoy!



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.



6. Want a softer bun?

After assembling the buns and transferring them to the prepared baking sheet in step 4, cover with a clean kitchen towel and proof in a warm place (like a sunny window) until puffy, 45–60 minutes. Continue step 5 as instructed.