

All in One Thanksgiving Pot Pie with Stuffing

Mashed Potatoes, Green Beans, & Cranberries



1,5h



2 Servings

What we send

- 10 oz pkg cubed chicken thighs
- 2 artisan buns ^{1,2,3,4}
- 1 potato
- 2 pkts chicken broth concentrate
- 2 oz sautéed mirepoix
- ½ lb green beans
- ¼ oz poultry seasoning
- 1 oz dried cranberries
- 1 oz sour cream ²

What you need

- kosher salt & ground pepper
- unsalted butter ²
- neutral oil
- all-purpose flour ⁴
- 1 large egg ¹

Tools

- rimmed baking sheet
- medium ovenproof skillet
- microwave

Allergens

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

Nutrition per serving

Calories 0kcal

1. Dry bread

Preheat oven to 350°F with a rack in the center and upper third positions. Cut bread into ¾-inch pieces; spread on a rimmed baking sheet. Bake on center rack, stirring halfway through, until golden brown and completely dry, 12-15 minutes.

Peel potato; cut into 1-inch pieces. Trim green beans; cut into 1-inch sections. Whisk together broth concentrate and 3 cups water.

4. Cook chicken

Pat chicken dry; season with salt and pepper. In a medium ovenproof skillet, heat 1 tablespoon oil over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, 2-3 minutes. Transfer to a plate.

2. Make mashed potatoes

In a medium bowl, microwave potatoes, covered, until completely tender, stirring halfway through, about 5 minutes. Add 2 tablespoons butter and half the sour cream; mash until smooth. Season to taste with salt.

In a small bowl, whisk 1 large egg. Add half the egg to potatoes and mix until incorporated; transfer to a piping or ziplock bag with 1-inch opening cut in the corner.

5. Cook gravy

Lower heat to medium; melt 4 tablespoons butter in skillet. Add remaining mirepoix and 6 tablespoons flour. Cook, stirring frequently, for 2 minutes. Gradually stir in remaining broth. Bring to a simmer over medium-high heat, scraping skillet to dissolve any browned bits. Cook, stirring often, until sauce is the consistency of gravy, 3-4 minutes.

3. Make stuffing

In a medium bowl, toss together bread, cranberries, 1 teaspoon poultry seasoning, ½ cup broth, half the mirepoix, and remaining egg. Season to taste with salt and pepper; set aside to soak while cooking filling.

6. Bake

Stir ½ teaspoon poultry seasoning and remaining sour cream into sauce; season to taste with salt and pepper. Stir in chicken and green beans.

Add stuffing in a single layer to center of skillet, leaving a 1-inch empty rim; pipe potatoes around rim. Bake on upper rack until stuffing and potatoes are golden brown, 35-40 minutes. Rest for 5 minutes before serving. Enjoy!