



Family Friendly! Chicken Pot Pie

with Ready to Heat Chicken & Fresh Thyme



2h



2 Servings

Is there anything more comforting than a chicken pot pie? A classic base of sautéed onions, celery, and carrots thickens into a creamy filling with chicken broth concentrate and mushroom seasoning. The savory filling is made even more delicious with the addition of shredded chicken, silky mascarpone, sweet peas, and fresh thyme. Pop it in the oven until golden brown and savor every bite! (2-p plan serves 4; 4-p plan serves 8)

What we send

- 2 (8.8 oz) pie dough ³
- 1 yellow onion
- 6 oz carrots
- 1 small bag celery
- ¼ oz fresh thyme
- 2 (½ lb) pkgs ready to heat chicken
- 2 pkts chicken broth concentrate
- ¼ oz mushroom seasoning
- 3 oz mascarpone ²
- 5 oz peas

What you need

- all-purpose flour ³
- 4 Tbsp unsalted butter ²
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- 1 large egg ¹

Tools

- 9-inch pie dish
- medium pot
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 740kcal, Fat 44g, Carbs 50g, Protein 38g



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. Pick and finely chop **1 teaspoon thyme leaves**; discard stems. Cut or tear **chicken** into ½-inch pieces.



4. Assemble pie

Stir **mascarpone** into **sauce** until smooth. Add **chicken, thyme, peas**, and **1 teaspoon vinegar**; mix well until combined. Season to taste with **salt** and **pepper**. 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 place pie dough on top of filling.



2. Begin filling

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 medium 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.



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.



3. Simmer filling

Add **6 tablespoons flour** to **vegetables**. Cook, stirring frequently, for 2 minutes. Gradually add in **2 cups water**, stirring frequently at the beginning to prevent lumps. Bring to a simmer over medium-high heat. Stir in **broth concentrate** and **1½ teaspoons mushroom seasoning**. Lower heat to medium and simmer, stirring occasionally, until slightly thickened, 5 minutes.



6. Serve

Allow **chicken pot pie** to cool for at least 30 minutes before serving. Enjoy!