

MARLEY SPOON



All-in-One Thanksgiving Pot Pie with Stuffing

Mashed Potatoes, Green Beans & Cranberries



1,5h



2 Servings

Behold all of your favorite Thanksgiving flavors captured in delicious harmony within a single pie. Sound too good to be true? A savory filling of mirepoix, chicken, and green beans thickened with sour cream and broth concentrate fills the skillet before topped with a seasoned cranberry stuffing. Mashed potatoes pipe along the rim of the pie for a presentation as pretty as it is delicious.

What we send

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

What you need

- 6 Tbsp unsalted butter ²
- kosher salt & ground pepper
- 1 large egg ¹
- neutral oil
- ¼ c all-purpose flour ⁴

Tools

- rimmed baking sheet
- microwave
- medium ovenproof skillet
- piping bag (or resealable plastic bag)

Cooking tip

No microwave? No problem! Alternatively, boil potatoes in salted water until easily pierced with a fork, 8–10 minutes.

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 1150kcal, Fat 60g, Carbs 102g, Protein 49g



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 **2½ 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. Lower heat to medium; melt **4 tablespoons butter**. Add **remaining mirepoix** and **¼ cup flour**. Cook, stirring frequently, 2 minutes.



2. Make mashed potatoes

In a medium bowl, microwave **potatoes**, covered, until completely tender, stirring halfway, 3–5 minutes. Add **half of the sour cream** and **2 tablespoons butter**; mash until smooth. Season with **salt**.

In a small bowl, whisk **1 large egg**. Add **half of the egg** to **potatoes**, mixing until incorporated. Transfer to a piping or resealable bag with a 1-inch opening cut in the corner.



5. Cook gravy

Gradually stir **remaining broth mixture** into skillet. Bring to a simmer over medium-high heat, scraping skillet to dissolve any browned bits. Cook, stirring often, until sauce is thickened, 2–3 minutes.

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



3. Make stuffing

In a medium bowl, toss together **bread**, **cranberries**, **remaining egg**, **half of the mirepoix**, **½ cup of the broth mixture**, and **1 teaspoon poultry seasoning**. Season to taste with **salt** and **pepper**; set aside to soak while cooking **filling**. Reserve baking sheet for step 6.



6. Bake & serve

Top **filling** with **stuffing** in a single layer, leaving a 1-inch empty rim; pipe **potatoes** around rim. Using a fork, lightly press potatoes to create ridges. Place skillet on a rimmed baking sheet; bake on upper rack until **stuffing** and **potatoes** are golden brown, 35–40 minutes. Rest for 5 minutes before serving. Enjoy!