

## Chicken Pot Pie

with Flaky Crust



30-40min



2 Servings

This is not your typical pot pie, and yet it has all the comforting qualities of a traditional pot pie. First, we used puff pastry for a delicate, flaky crust. The filling—made with chicken, scallions, and asparagus—cooks separately and gets spooned on at the very last minute to ensure a crisp crust. We placed a few parsley leaves on the pastry before baking; it's a simple technique that lends ...

## What we send

- scallions
- celery
- clove garlic
- boneless skinless chicken breast
- asparagus
- Dijon
- chicken broth
- fresh parsley

## What you need

- 1 large egg <sup>1</sup>
- all-purpose flour <sup>2</sup>
- coarse salt
- freshly ground black pepper
- olive oil

## Tools

- rimmed baking sheet

## Allergens

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

## Nutrition per serving

Calories 590kcal, Fat 29g, Carbs 28g, Protein 49g



### 1. Prep ingredients

Preheat oven to 425°F. Remove ends from scallions then thinly slice. Finely chop celery. Peel and finely chop garlic. Cut chicken into 1 inch pieces. Trim ends from asparagus then cut into 1 inch lengths.



### 2. Brown chicken

Heat 2 teaspoons oil in a pot over medium high. Season chicken with 1/2 teaspoon salt and some freshly ground black pepper. Add chicken to pot in a single layer and let brown without moving, 2 minutes. Stir and brown on other side, 2 minutes.



### 3. Add vegetables

Remove chicken from pot then add 1 teaspoon oil. Add scallions, celery, garlic and 1/4 teaspoon salt and cook, stirring, until softened, about 2 minutes.



### 4. Make sauce

Return chicken to pot and sprinkle with 1 ½ tablespoons flour. Stir to cook flour, 1 minute. Stir in Dijon then chicken broth and 1/4 cup water. Bring to a simmer, scraping the bottom of the pot, and cook 5 minutes. Add asparagus and simmer until tender, about 5 minutes.



### 5. Bake pastry

Meanwhile, unfold puff pastry and cut in half. Reserve half for another use and cut remaining half into two pieces. Place pieces on a parchment lined rimmed baking sheet. Whisk egg until combined then brush tops with egg. Place a few parsley leaves on top to decorate then bake until puffed and golden, about 15 minutes.



### 6. Finish

Finely chop remaining parsley leaves and stir into chicken mixture. Cut each puff pastry square in half through the middle. Place bottom halves on plates, top with chicken mixture then replace pastry tops. Enjoy!