

# DINNERLY



## Chicken Pot Pie:

More servings? Or leftovers? You choose!



50min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! These comfort food meals are choose-your-own-adventure-style. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!



## WHAT WE SEND

- 1 lb pizza dough <sup>1</sup>
- carrots
- 1 russet potato
- garlic
- ½ lb pkg chicken breast strips
- 1 pkt turkey broth concentrate
- 5 oz bag peas

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- 3 Tbsp all-purpose flour <sup>1</sup>
- 1 large egg <sup>3</sup>

## TOOLS

- medium baking dish
- large skillet
- rolling pin
- rimmed baking sheet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 520kcal, Fat 11g, Carbs 81g, Proteins 19g



### 1. Prep ingredients

Place **pizza dough** in a lightly **oiled** bowl and set aside to come to room temperature. (See our pro tip in step 6!)

Preheat oven to 450°F with a rack in the upper third. Lightly grease a medium baking dish.

Trim ends from **carrots** and cut into ¼-inch pieces. Cut **potato** into ½-inch pieces. Finely chop **2 teaspoons garlic**. Pat **chicken** dry and cut into bite-sized pieces.



### 2. Cook chicken & veggies

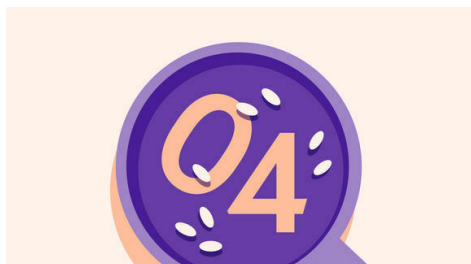
Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chicken** and **a pinch of salt**; cook, stirring occasionally, until browned and just cooked through, 3–5 minutes. Transfer chicken to a bowl.

Return skillet over medium-high heat; add **potatoes**, **2 cups carrots** (save rest for own use), and **a pinch of salt**. Cook veggies until slightly tender and golden, 8–10 minutes.



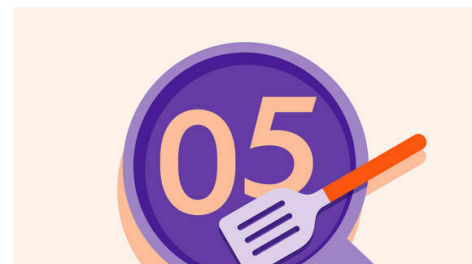
### 3. Finish pot pie filling

Add **chopped garlic** and **3 tablespoons flour** to same skillet; cook, stirring frequently, until garlic is fragrant and flour is toasted, about 1 minute. Stir in **turkey broth concentrate** and **2 cups water**; bring to a simmer, scraping up any browned bits from bottom of skillet. Remove from heat, then stir in **chicken** and **peas**; season to taste with **salt** and **pepper**.



### 4. Roll dough & assemble

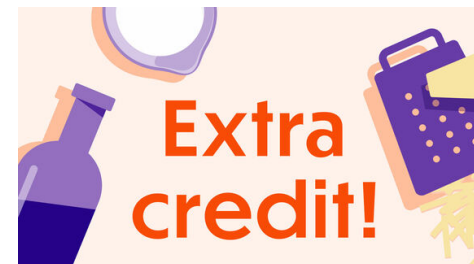
Transfer **pot pie filling** to prepared baking dish. On a floured surface, roll **pizza dough** into roughly the size and shape of baking dish. Using a fork, pierce dough all over on both sides. Nestle dough over pot pie filling. Transfer baking dish to a foil-lined baking sheet to catch any drippings.



### 5. Bake & serve

In a small bowl, beat **1 large egg**. Lightly brush top of **dough** with **egg wash**. Using scissors, cut a large "X" in center of dough to allow steam to escape; season all over with **salt** and **pepper**.

Bake on upper oven rack until **filling** is bubbling and crust is golden brown, 20–25 minutes. Let **chicken pot pie** stand 5 minutes before serving. Enjoy!



### 6. Pro tip: pizza dough!

Allowing your dough to come to room temperature is the key to making it stretchy and easy to work with. We recommend placing your dough in a warm oven to speed up the process. Preheat your oven to 200° F, then place your dough in a lightly oiled mixing bowl and cover with plastic wrap or a damp kitchen towel. Set your bowl in the oven, turn off the heat, and let sit for 10-20 minutes.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [dinnerly.com](https://dinnerly.com)    **#dinnerly**