



Daring Plant-Based Chicken Pot Pie

with Flakey Pie Crust



30-40min



2 Servings

Take a seat at our Premium table! Meatless Monday just got a lot more special. Under the flaky pie crust, you'll find all the comforting flavors you love in a pot pie: onions, carrots, mushrooms, and peas swimming in a smooth, creamy sauce. But there's also Daring's "chicken" pieces! Already seasoned, sliced, and chock full of plant-based protein. This is a vegetarian meal that knows how to impress.

What we send

- 1 yellow onion
- 4 oz mushrooms
- 1 carrot
- garlic
- ¼ oz fresh parsley
- 1 lemon
- 8 oz pkg plant-based chicken ⁶
- 10 oz Alfredo sauce ⁷
- 2½ oz peas
- 2 (8.8 oz) pie dough ¹

What you need

- olive oil
- kosher salt & ground pepper

Tools

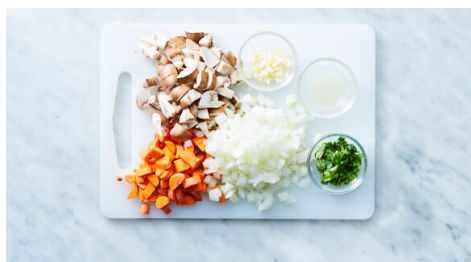
- medium ovenproof skillet (preferably cast-iron)
- rimmed baking sheet

Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1280kcal, Fat 86g, Carbs 92g, Protein 39g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center.

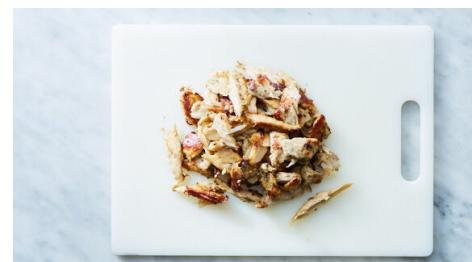
Coarsely chop **onion**. Cut **mushrooms** into ½-inch pieces. Quarter **carrot** lengthwise and cut into ½-inch pieces. Finely chop **2 teaspoons garlic**. Coarsely chop **parsley**.

Squeeze **2 teaspoons lemon juice** into a small bowl; reserve for step 4.



4. Build sauce

Reduce heat to medium. Stir in **Alfredo sauce** and **lemon juice**; bring to a simmer. Add **peas** and **half of the parsley**. Return **chicken** to skillet and season to taste with **salt** and **pepper**. Remove from heat.



2. Brown chicken

Heat **1 tablespoon oil** in a medium ovenproof skillet (preferably cast-iron) over medium-high. Add **plant-based chicken pieces** in an even layer; cook until browned, stirring halfway, 4–6 minutes. Transfer to a cutting board and shred using two forks or fingers.



5. Roll out crust & bake

Unroll **1 dough** (save rest for own use) and place on a lightly **floured** work surface. Roll out until it just covers top of skillet. Drape dough over skillet.

Place skillet on a rimmed baking sheet. Bake on center oven rack until dough is browned and filling is bubbling, 15–20 minutes.



3. Cook veggies

Heat **2 tablespoons oil** in same skillet over medium-high. Add **onions** and **carrots**; cook, stirring occasionally, until softened and just starting to brown, 3–5 minutes. Add **mushrooms** and cook until just softened, 2–4 minutes. Add **chopped garlic** and cook until fragrant. Add **½ cup water** and bring to simmer, scraping up any browned bits from bottom of skillet.



6. Serve

Let **pot pie** rest for 5 minutes, then garnish with **remaining parsley**. Enjoy!