

PROJECT: GET IT DONE TOGETHER

Skillet Chicken Pot Pie

Adult Supervision Required | Gluten and dairy free

Ingredients:

- 1/2 cup Butter (1 stick)
- 2 cups Carrots, 1/4 inch sliced
- 1 cup Celery, 1/4 inch sliced
- 1 cup Onion, chopped
- 1/2 cup Flour
- 1 tsp Salt
- 1/2 tsp Black pepper
- 1/2 tsp Celery seed
- 1 tsp Garlic powder
- 1 tsp Fresh thyme, minced (optional)
- 1 cup Whole milk
- 2 cups Chicken stock
- 2 cups Peas, frozen
- 4 cups Cooked chicken (3 chicken breasts, pre cooked or rotisserie)
- 1 Package frozen puff pastry, slightly thawed
- 1 Egg (for pastry wash)

Instructions:

1. Heat oven to 425°F.
2. Melt the butter in a 12" inch cast iron (or other oven proof) skillet over medium heat. Add the onion, celery, carrots to the butter and sauté for 5 minutes, until the onions are tender and translucent.
3. Add the flour, salt, pepper, celery seed, garlic powder and thyme to the butter and vegetables creating a thick paste. Sauté for 2 minutes.
4. Slowly add the milk. Once the milk is fully incorporated, slowly add the chicken stock. Simmer, whisking continuously until mixture has slightly thickened.
5. Add the peas and chicken to the sauce.
6. Roll out one pastry sheet into a 12-inch square on a lightly floured surface. Cut into 16 (3-inch) squares. Place the squares, slightly overlapping on top of the chicken mixture.
7. In a small bowl, whisk the egg with 1 tbsp water. Brush the egg wash over the puff pastry. Place in the oven for 25 minutes until pastry is golden brown and filling is bubbling. If it is browning too quickly, cover with foil after it gets as dark as you'd like.

Makes 6 servings

Total time: 15 minutes

Source: themodernproper.com/skillet-chicken-pot-pie

