



INGREDIENTS

½ cup of bacon
4 boneless chicken breasts cut into bite sizes
3 cups of cleaned and sliced button mushrooms
1 ½ cups of peas
1 cup of chopped & blanched carrots
3 minced garlic cloves
½ TBSP of thyme
½ TBSP of sage
Dash of cayenne pepper
2 TBSP of parsley
2 cups of unsalted butter
1 cup of chopped sweet onion
¾ cup of AP flour
8 cups of hot chicken stock
1 cup of heavy cream
½ cup of Parmiggiano-Reggiano
½ TSP of nutmeg
EGG WASH= 2 egg yolks+ 1 TBSP of milk
Butter puff pastry



CHICKEN POT PIE

By Caterina Romano's kitchen

DIRECTIONS

1. In a large and deep fry pan add the bacon and sauté until it renders its fat.
2. Add the chicken and sauté until it is golden brown.
3. Season with salt & pepper.
4. Add the mushrooms and cook until they release the water.
5. Add the peas, carrots and garlic and cook for approximately 10 minutes. Close the stove and add the thyme, sage, pepper and parsley. Mix and set aside.
6. For the sauce, in a medium sauce over medium heat melt the butter. Add the onion and cook them until translucent.
7. Add the flour, mix well and gradually add the stock with a whisk.
8. Add the cream and cook at a very low heat for 10 minutes. Close the stove and add the Parmiggiano and nutmeg and mix well. Season to taste with salt & pepper. Allow to cool for 20 minutes.
9. You can prepare the chicken pot pie in individual bowls or family style plates.
10. Place the chicken mixture in your dish. Top with the sauce. Line the top of the pan with the egg wash. Place the butter puff pastry on top. Brush the top with the egg wash.
11. Preheat the oven to 400 DF.
12. Bake for 30 minutes or until the pastry is golden brown.
13. Cut an opening on top of the pastry and serve.

ENJOY THE CHICKEN POT PIE