

Chicken Pot Pie

Serves 4-6

Ingredients:

For the filling:

3 lg chicken breasts, bone-in, skin on

2 Tbsp olive oil

4 Tbsp butter

1 medium onion, small dice

2 medium carrots, peeled and small diced

1 celery stalk, small dice

2 garlic cloves, minced

1 Tbsp fresh rosemary, finely chopped

1 Tbsp fresh thyme, finely chopped

1/2 bunch parsley, finely chopped

1/3 cup all-purpose flour

3 cups chicken stock

1/2 cup heavy cream

1/4 cup white wine (optional)

1 lemon, zested

1 cup frozen peas

salt and pepper to taste

For the pie dough:

1 1/2 cups all-purpose flour

10 Tbsp unsalted butter, cut into 1/2 inch cubes and chilled

1/2 cup cold water

1 tsp salt

1 Tbsp sugar (optional)

1 egg, beaten

Step 1:

Begin by making your pie dough. I like to use a food processor to make this but, if making this by hand, I highly recommend using a pastry cutter [like this](#) to break up the butter without melting it with your hands.

By hand: add flour, salt, sugar, and butter to a medium mixing bowl. Toss to combine and then use a pastry cutter or your fingertips to break up the butter until it is distributed into the dry ingredients in pea-sized pieces or smaller. Stream in half of the cold water and mix to incorporate, again, using your fingertips so as not to melt the butter. Add more water until the dough roughly forms into a ball. You want to avoid overworking the dough.

Food processor: Add flour, salt, sugar, and butter to a food processor. Pulse until the butter is pea-sized. Slowly stream in the cold water, while still pulsing the food processor until the dough roughly forms into a ball.

Step 2:

With either method, you want the dough to just come together without being wet. It should be more dry than tacky. Remove the dough and place on a sheet of plastic wrap. Use your hands to press the dough into a rectangle or disc depending on the shape of your baking dish. Flatten the dough with your hands and tightly wrap with the plastic. Place in the fridge to chill for at least an hour while you make your filling.

Step 3:

Preheat oven to 375°F. To make your filling, place a Dutch oven or heavy bottomed pot (or large sauté) over medium heat. Pat the chicken dry and season with salt and pepper on both sides. Add the oil and place the chicken in the pan, skin-side down. Allow to sear for about 5-8 minutes or until it is a dark golden brown. Flip and continue to sear for 3-5 minutes. Transfer to the oven and bake 10-15 minutes or until chicken reaches an internal temperature of 160°F. Transfer the chicken to a plate and allow to cool.

Step 4:

Return the Dutch oven or sauté pan to medium heat and add butter, along with rosemary, thyme, onions, carrots, and celery. Season with salt and pepper and cook for a few minutes, stirring constantly, scraping the brown bits off the bottom of the pan. Add garlic and cook for a

few more minutes before sprinkling the flour over the sautéed vegetables. Stir to incorporate and cook for 3-5 minutes to remove any raw flour taste. Add white wine and stir, again, to incorporate. Bring to a simmer to reduce before adding chicken stock and seasoning with salt and pepper. Give everything a whisk and bring to a simmer to thicken.

Step 5:

Allow the filling to simmer for about 10 minutes, stirring occasionally, to prevent anything from sticking to the bottom of the pan. Once the filling is thick enough to coat the back of a wooden spoon, add the cream and return to a simmer.

Step 6:

Meanwhile, shred the cooked chicken breasts, using your hands or two forks, discarding the skin and any rubbery bits. Add the chicken to the filling, along with the peas, fresh parsley, and lemon zest. Stir to combine and taste to check for seasoning. Adjust as necessary and remove from heat.

Step 7:

If using a Dutch oven or an oven-safe Sauté pan, leave the filling in the vessel you cooked it in. If not, transfer to a baking dish.

Step 8:

Dust your work counter with a little bit of flour and unwrap your dough. Lightly top the dough with a little more flour and roll it out until it is large enough to cover your vessel with about 1/2" overlapping. Place the dough on top of the pot pie vessel and Pinch along the edges. I like the look of the dough draping over the edges but you could also crimp the edges. Using a pairing knife, make small incisions into the dough. Whisk an egg with just a tiny splash of water and brush that evenly over the crust. Place vessel into the oven with a baking sheet beneath it just in case anything bubbles over. Bake for about 20-30 minutes or until the crust is deeply golden brown and cooked all the way through.

*Note: For Scratch Made, we fully cook our filling and then bake our pie crust separately in one large sheet, divide it and top each bowl of filling with its own little pie crust square. This ensures that every portion has a uniform piece of the flakey crust. To make it, we roll out the dough and transfer to a *lined* sheet tray. Dock with a fork and place another piece of parchment over the dough, followed by another sheet tray to prevent the dough from puffing up and shrinking. Bake for 15 minutes, then remove the top sheet tray and brush the crust with an egg wash and sprinkle with a little bit of flakey salt. Return to the oven and bake for another 15-20 minutes or until deeply golden brown.

Step 9:

Allow to cool for about 15 minutes before digging in.

