



CHICKEN POT PIE HAND PIES

Individually sized and full of flavor, these Chicken Pot Pie Hand Pies from Nathaniel Crawford of Captures By TK are a perfect meal for cold winter evenings.

FEATURED BAKEWARE:

USA Pan® Half Sheet Pan

INGREDIENTS

FILLING:

- 2 tablespoons unsalted butter
- 1 large onion, chopped
- 1/2 cup chopped carrots
- 1/2 cup chopped celery
- 2 teaspoons minced fresh garlic
- 2 teaspoons chopped fresh thyme
- 2 teaspoons chopped fresh rosemary
- Pinch of paprika
- 1 bay leaf
- Salt and pepper to taste
- 2 tablespoons all-purpose flour
- 1 1/2 cups chicken broth
- 1 1/2 cups chopped skinless, boneless rotisserie chicken
- 1 tablespoon heavy cream

CRUST:

- 2 sheets of Puff Pastry
- 1 egg + 1 teaspoon heavy cream (egg wash)

INSTRUCTIONS:

1. For the filling: In a large skillet, melt the butter over medium heat. Add in the onion, carrots, and celery and cook, stirring occasionally until tender, about 7 minutes. Add garlic, thyme, rosemary, bay leaf, salt, and pepper; cook, stirring occasionally, until fragrant, about 2 minutes. Stir in flour; cook, stirring constantly, until vegetables are coated, about 1 minute. Add chicken broth; cook, stirring occasionally, until thickened, about 2 minutes. Stir in chicken and cream; remove from heat. Transfer to a heatproof safe bowl and store in the fridge until needed.
2. Preheat oven to 190°C.
3. On a lightly floured surface, take a rolling pin and roll the thawed puff pastry dough to 1/8 -1/4 inch thickness. Use a large cookie cutter to cut the crust into 4-5-inch rounds. Spoon 1-2 tablespoons of filling on half of each dough circle. Moisten edges of dough with egg wash, and fold dough in half over filling. Pinch edges of dough together, and crimp with a fork.
4. Place hand pies onto a USA Pan baking sheet. Brush each hand pie with egg wash. Bake in preheated oven until thoroughly heated and pastry is golden brown, about 30-35 minutes. Let cool at least 5 minutes before serving.

To store in the freezer and bake later, prepare the hand pies per the instructions and place onto a lined baking sheet. Freeze hand pies before transferring them to a freezer bag. They will keep for up to 4-5 months.