

Chicken Pot Pie - Bon Appetit

Note: Thaw one sheet of puff pastry using package directions. Preheat oven to 400 degrees.

1/4 C. (1/2 stick) unsalted butter
1 large shallot, finely chopped
1 T. chopped fresh thyme
1/3 C. Wondra or all-purpose flour, plus more for work surface
3 C. low- sodium chicken broth or stock
1 C. whole milk (I used ½ skim milk and ½ half and half)
Kosher salt and freshly ground pepper to taste
6 oz. carrots (about 6 small) peeled, chopped (Increase this to 2 C.)
4 C coarsely chopped or shredded chicken
1 1/2 C. frozen peas, thawed (Increase this to 2 C.)
1 1/2 C. frozen pearl onions, thawed (omit)
1/4 C. chopped fresh flat-leaf parsley
1/8 t. Hot sauce
1/4 t. Worcestershire sauce
1 sheet frozen puff pastry (one 14 oz. package or half of 17.3 package) thawed

1. Heat butter in large skillet over medium heat. Add shallot and thyme and cook, stirring, until shallot is translucent and golden, about 4 minutes. Add flour and cook, whisking constantly, until mixture is pale golden and smells like popcorn, 5-8 minutes.
2. Whisk in broth 1/2 cup at a time, incorporating completely before adding more. Whisk in milk, then season with salt and pepper. Bring to a boil, reduce heat, and simmer, whisking occasionally until mixture is thick enough to coat a spoon, 10-15 minutes. Add carrots and cook until just tender, about 5 minutes.
3. Mix in chicken, peas, and parsley, season with hot sauce and Worcestershire sauce.
4. Transfer mixture to a shallow 3 to 4 quart baking dish. Unfold pastry and gently roll out on a lightly floured work surface to smooth creases and make large enough to fit over dish. Drape over baking dish and trim pastry so it is slightly larger than the dish. (You want a little overhang.) Make 2 or 3 slits in the pastry with a sharp knife.
5. Place baking dish on a rimmed baking sheet to catch any dripping filling and bake until the puff pastry is golden brown and filling is bubbling through the slits, about 15-20 minutes. Reduce heat to 350 and bake until puff pastry is deep golden brown and cooked through, 10, 15, 20 minutes longer.

Let sit 10 minutes before serving.

