



Savory Chicken Potpie

TOTAL TIME: Prep: 1-1/2 hours + cooling Bake: 40 min.

MAKES: 4 servings

Ingredients

- 1 broiler/fryer chicken, cut up (3 to 4 pounds)
- 3 tablespoons **California Olive Ranch® Olive Oil**
- 2 cloves garlic, minced
- 2 medium peeled potatoes, cut into 1-inch chunks
- 24 frozen pearl onions
- 3 medium carrots, cut into 1-inch chunks
- 2 celery ribs, cut into 1-inch chunks
- 1 leek, cut into 1/2-inch rings
- 8 fresh mushrooms, quartered
- 2 tablespoons minced fresh parsley
- 1 teaspoon dried rosemary
- 1 teaspoon dried thyme
- 1 teaspoon dried thyme
- 1/2 teaspoon dried sage
- 1 cup peas
- 1 jar (2 ounces) chopped pimientos
- Salt and pepper to taste
- 4 cups chicken broth
- 6 tablespoons butter
- 6 tablespoons all-purpose flour
- 1 egg yolk
- 1/2 cup heavy whipping cream
- 2 sheets frozen puff pastry

Directions

1. Rub the chicken with olive oil and sprinkle with salt and pepper. Toss the potatoes, onion, carrots, garlic, leeks, celery, mushrooms with remaining olive oil, parsley and herbs. Place chicken in a large roasting pan and arrange the vegetables around the chicken.
2. Bake at 375° for 1 hour or until chicken juices run clear, stirring the vegetables occasionally. Remove the chicken from the pan to cool. Remove the vegetables with a slotted spoon and set aside with the peas and pimientos.
3. Pour pan juices into a measuring cup. Spoon away the fat from the juice, reserving the fat. Add the juices to the chicken broth. Measure out the fat and add enough butter to make 6 tablespoons.
4. Put the roasting pan on the stove over medium heat. Pour in the 6 tablespoons of fat and butter, when it's melted add the flour and stir to make a roux. Cook the roux till lightly browned, add the chicken broth and bring to a boil. Simmer the gravy for at least 15 minutes or till it's the consistency of heavy cream.
5. When the chicken has cooled, pull the meat from the bones and cut into small 1/2-in. to 1-in. chunks. Set aside.
6. Heat oven to 400°. Choose four 12-oz. ovenproof bowls or a 2-qt. casserole.
7. Remove the dough from the refrigerator. Roll it out till it's 1/8 in. thick. Cut out the pastry for each bowl leaving the pastry a little larger than the top of the dish.
8. Divide the chicken, vegetables, and gravy among the dishes. Place the dough on top, pressing along the edge of the dish to seal.
9. Combine 1 egg yolk and 1/2 cup cream. Brush the mixture onto the top of the pastry with a pastry brush. Put the pies on a baking sheet to catch any drips. Bake on the center rack in the oven for 40-50 minutes or till the crust is thoroughly browned and puffed. Yield: 4 servings.