Barefoot Contessa Chicken Pot Pie



Servings: 6 | **Difficulty:** Medium

Prep: 25 min
Cook: 55 min
Rest: 20 min
Total: 100 min

Use a 3-quart (2.8 L) baking dish. Keep puff pastry cold while preparing the filling.

INGREDIENTS

4 cups (560 g) cooked chicken breast, diced

1 small onion (100 g), diced

2 carrots (150 g), finely diced

1 cup (140 g) frozen peas

1 cup (140 g) frozen pearl onions

4 tbsp (56 g) unsalted butter

1/3 cup (40 g) all-purpose flour

2 cups (480 ml) low-sodium chicken broth

1/4 cup (60 ml) heavy cream

2 tbsp (8 g) chopped parsley

1/2 tsp (3 g) fine salt

1/4 tsp (0.5 g) black pepper

1 sheet all-butter puff pastry (about 250 g), refrigerator-thawed

1 large egg (50 g)

1 tbsp (15 ml) water

METHOD

1. Heat oven to 375°F (190°C). Melt butter and cook diced onion and carrots for 8 minutes, until softened.

2. Stir in flour for 2 minutes. Slowly whisk in broth and cream; simmer 3–4 minutes until thick. Fold in chicken, peas, pearl onions, parsley, salt and pepper.

3. Heat the filling to 165°F (74°C), transfer to the dish and allow steam to subside for 10 minutes.

4. Roll pastry just large enough to cover the dish. Drape it over the filling and seal against the rim. Cut three vents. Beat egg with water and brush lightly over the pastry.

5. Bake 35–45 minutes, until pastry is puffed, deeply golden and cooked underneath, and filling center is at least 165°F (74°C). Shield browned edges if necessary.

6. Rest 10 minutes before serving with a large spoon.

Doneness: Chicken and the center of the finished filling or soup must reach 165°F (74°C) on a food thermometer. The topping must also be fully baked through; golden color alone is not enough.

Storage & reheating: Refrigerate in shallow covered containers within 2 hours (1 hour above 90°F / 32°C). Keep at 40°F (4°C) or colder for 3-4 days. Reheat at 350°F (175°C) until filling reaches 165°F (74°C).