# Chicken Pie

Prep 25 min | Cook 70 min | Total 135 min | Serves 4 | Difficulty: Medium



## INGREDIENTS

- 1 lb (450 g) boneless skinless chicken thighs, in 1-inch (2.5 cm) pieces
- 1 tbsp (15 ml) olive oil
- 2 tbsp (28 g) unsalted butter
- 1 medium leek (150 g trimmed), washed and sliced
- 7 oz (200 g) mushrooms, sliced
- 3 tbsp (24 g) all-purpose flour
- 1 1/2 cups (360 ml) low-sodium chicken broth
- 1/2 cup (120 ml) heavy cream
- 1 tsp (5 g) plain yellow mustard
- 1/2 tsp (0.5 g) dried thyme
- 1/2 tsp (3 g) fine salt
- 1/4 tsp (0.5 g) black pepper
- 1 plain butter- or vegetable-fat puff pastry sheet (about 250 g), thawed in refrigerator
- 1 large egg (50 g), beaten with 1 tbsp (15 ml) water

Note: Wash between leek layers to remove grit. This version uses stock for its sauce; keep puff pastry chilled until the filling has cooled.

## INSTRUCTIONS

1. Season chicken with half the salt. Heat oil in a wide pan; cook in two batches 6 to 8 minutes each until centers reach 165°F (74°C). Transfer to a clean plate.

2. Melt butter in the pan. Cook leek and mushrooms 8 to 10 minutes until excess moisture has evaporated. Add flour for 1 minute, then gradually stir in broth, cream, mustard, thyme, pepper and remaining salt.

3. Simmer 5 minutes to thicken. Return chicken, heat through and transfer to a 2-quart (1.9 L) baking dish. Refrigerate 30 minutes until the surface is cool.

4. Heat oven to 400°F (200°C). Cover with cold puff pastry, seal, cut vents and brush with egg wash. Bake on a tray 25 to 35 minutes until golden and the center reaches 165°F (74°C). Rest 10 minutes.

## DONENESS

Check the filling center reaches 165°F (74°C) with a thermometer. The pastry must also be baked through; surface browning alone does not confirm the filling temperature.

## TIPS

Evaporate mushroom liquid before adding flour so the sauce keeps its measured consistency.

## STORAGE

Refrigerate in shallow covered containers within 2 hours, or within 1 hour above 90°F (32°C). Keep at 40°F (4°C) or colder and use within 3 to 4 days.

## FREEZING

Freeze cooled baked portions airtight for up to 3 months for best quality. Thaw in the refrigerator; pastry may soften. Freezing filling and unbaked pastry separately gives a crisper future topping.

## REHEATING

Reheat portions in a 350°F (175°C) oven until the filling center reaches 165°F (74°C). Loosely cover an already browned topping while the center heats.

Editorial draft; not kitchen-tested. Nutrition analysis not supplied.