Joanna Gaines Chicken Pot Pie

Original home adaptation with a mashed-potato base

Prep 30 min | Cook 75 min | Total 125 min | Serves 6 | Medium

INGREDIENTS

- 3 cups (420 g) cooked chicken, diced
- 1 lb (450 g) potatoes, peeled and cubed
- 2 qt (1.9 L) water, for potatoes
- 4 tbsp (56 g) unsalted butter, divided
- 1/4 cup (60 ml) milk, for potatoes
- 1 small onion (100 g), diced
- 2 carrots (150 g), finely diced
- 1 cup (140 g) frozen peas
- 1/4 cup (32 g) all-purpose flour
- 1 1/2 cups (360 ml) low-sodium chicken broth
- 1/2 cup (120 ml) heavy cream
- 1/2 tsp (0.5 g) dried thyme
- 1/2 tsp (3 g) fine salt, divided
- 1/4 tsp (0.5 g) black pepper
- 1 prepared single butter- or vegetable-fat pie crust (about 230 g)
- 1 large egg (50 g), beaten with 1 tbsp (15 ml) water



METHOD

1. Heat oven to 400°F (200°C). Boil potatoes in the measured water for 12 to 15 minutes until tender. Drain well; mash with 1 tbsp (14 g) butter, milk and half the salt. Spread over the base of a deep 2.5-quart (2.4 L) baking dish.

2. Melt remaining butter in a saucepan. Cook onion and carrot for 8 to 10 minutes. Stir in flour for 1 minute, then gradually whisk in broth and cream. Add thyme, remaining salt and pepper; simmer 5 minutes until thick.

3. Fold in chicken and peas and heat thoroughly. Spoon over the potato layer, leaving space below the rim. Let steam subside for 10 minutes while keeping pastry chilled.

4. Fit pastry over the dish, seal the rim, cut three vents and brush with egg wash. Set on a rimmed tray and bake 30 to 40 minutes until the lid is golden and filling center reaches 165°F (74°C).

5. Rest 10 minutes. Spoon through the pastry, chicken filling and potato layer to divide into six portions.

INGREDIENT NOTE

Original home adaptation, not the published Magnolia recipe.

TIP

Keep the potato layer fairly firm so it supports the gravy.

SAFETY CHECK

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.

FINISHED RECIPE

Chicken to 165°F (74°C); pastry golden and baked through.

STORE, FREEZE & REHEAT

Refrigerate: 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.

Freeze: 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.

Reheat: 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.