

Chicken Pot Pie on the Fly

Serves 4 to 6

Ingredients

- 1 onion
- 4 carrots
- 1 stalk celery
- 4 new potatoes
- 2 tablespoons fresh sage plus a little extra to sprinkle over the pastry or 1 teaspoon dried
- 2 tablespoons parsley
- 1/2 teaspoon salt plus more for sprinkling
- Freshly ground black pepper
- 3 tablespoons unsalted butter
- 1/4 cup all-purpose flour
- 2 cups chicken broth
- 2 cups shredded rotisserie chicken
- 1/2 cup frozen peas, thawed
- 1 teaspoon cider vinegar or lemon juice
- 1 sheet frozen puff pastry, thawed but well chilled
- 1 tablespoon milk

Method

1. Preheat oven to 425°F.
2. On a large cutting board, chop the onion and thinly slice the carrot, celery and potato and transfer the vegetables to a medium bowl. Mince the sage and parsley and transfer the herbs to individual bowls.
3. Heat a 12-in frying pan over medium-high heat and add butter. Add the bowl of vegetables and 1 1/2 tablespoons of the sage and cook for another 3 minutes or until the vegetables begin to soften. Stir in the flour and cook, stirring, for 1 minute then quickly stir in the chicken broth and shredded chicken. Continue to stir 4 minutes or until the sauce thickens. Remove the pan from the heat and stir in the peas, vinegar and parsley. Taste and adjust the seasoning with more salt and pepper if it needs it.
4. Lay the chilled puff pastry out on a lightly floured work surface and cut it into large squares. Lay them in the pan, piecing them together to cover the top of the pie patchwork style. Brush the pastry with the milk and sprinkle it with the remaining sage. Bake in the preheated oven for 20 minutes or until the top is crispy and golden and the vegetables and chicken are tender.
5. Divide the pot pie between heated plates and serve hot. Eat slow.

Extra Hungry Kids? Add 1/2 cup thawed frozen corn along with the peas. *Adult Taste Buds?* If you have it, a sprinkle of truffle salt elevates this dish to master status.

In the Glass: How about a lean Pinot Noir with this creamy, rich chicken pot pie. I'd be happy to see a bottle from A to Z on my weeknight table and so will you.