

Curry Chicken Pot Pie

Recipe courtesy Alton Brown



Recipe Summary

Difficulty: Easy

Prep Time: 30 minutes

Cook Time: 25 minutes

Yield: 6 to 8 servings

User Rating: ★★★★★

4 cups frozen vegetable mix, peas, carrots
1 to 2 tablespoons canola oil
3 tablespoons butter
1 cup chopped onion
1 cup chopped celery
1 1/2 cups low sodium chicken broth
1/2 cup milk
3 tablespoons flour
1 teaspoon curry powder
2 tablespoons dried parsley
1 teaspoon salt
1/2 teaspoon fresh ground pepper
2 cups cubed cooked chicken
1 package puff pastry

Preheat oven to 400 degrees F.

Toss frozen vegetables with canola oil and spread evenly onto a sheet pan. Place into oven and cook until golden brown.

In a saute pan heat 1 tablespoon of butter and sweat the onion and celery. In another saucepan, heat the broth and milk. Add 2 more tablespoons of butter to the celery mix and cook out the water. Add the flour and curry and cook for 1 to 2 minutes.

Whisk in the hot milk mixture and cook until thickened. Add the parsley, salt and pepper. Toss the browned vegetables and the chicken. Pour into a shallow baking pan, or a large terra cotta pot base, lined with foil, and top with 6 to 8 circles of puff pastry. Place into the oven and cook until puff pastry has browned and the mixture is hot and bubbly, about 25 minutes.

Episode#: EA1F11

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