

# Lady and Sons Chicken Pot Pie



Recipe courtesy Paula Deen

4 sheets frozen puff pastry  
1 egg, beaten  
4 chicken breast halves, or 2 cups leftover cooked chicken  
Seasoned salt and pepper  
2 tablespoons cooking oil  
1/3 cup butter  
2/3 cup all-purpose flour  
1 quart heavy cream  
1/4 cup chicken base  
1 tablespoon minced garlic  
1/2 small yellow onion, minced  
1 cup frozen green peas, cooked  
1 cup chopped cooked carrots  
Pinch fresh grated nutmeg, optional

## Crust:

Preheat oven to 350 degrees F.

Cut each sheet of frozen puff pastry into 1-inch strips, 8 inches long. On a large cookie sheet, weave strips into a lattice large enough to cover each pot pie. Brush beaten egg onto each lattice square. Bake for 5 minutes, or until dough has risen and turned light golden brown. Set aside until ready to assemble pies. Leave oven on at 350 degrees F.

## Filling:

Season chicken with seasoned salt and pepper. Heat oil in a large skillet over medium-high heat. Add chicken and saute until cooked through. Remove from heat and cut into chunks. Alternatively, you may use precooked chicken.

In a large saucepan, melt butter and then slowly add flour, stirring until consistency of peanut butter, but not brown like a roux. Slowly add cream and keep stirring. Add chicken base, garlic, and onion and stir until thickened. Add peas, carrots, nutmeg, if using, and cut up chicken. Remove from heat. Fill 4 individual oven-proof bowls with chicken mixture and then top each with a pre-cooked lattice square. Bake for 5 minutes or until bubbly. Any remaining pie filling may be frozen.

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## Recipe Summary

**Difficulty:** Easy

**Prep Time:** 20 minutes

**Cook Time:** 30 minutes

**Yield:** 4 servings

**User Rating:** ★★★★★