

GUASTELLO'S VILLAGE MARKET

French Chicken Pot Pie

Serves 6

Ingredients

4 split (2 whole) chicken breasts, bone-in and skin-on (2 ½ pounds)
Good olive oil
Kosher salt and freshly ground black pepper
6 tbl. unsalted butter (¾ of a stick)
4 cups chopped leeks, white and light green parts (4 leeks)
2 cups (½ inch dices) carrots (5 carrots)
4 tsp. minced garlic (4 cloves)
8 oz. cremini mushrooms, stems discarded; sliced
¼ cup minced fresh tarragon
1/3 cup all-purpose flour
2 ½ cups good chicken stock, preferably homemade
6 tbl. cream sherry
½ cup heavy cream
1 (10 oz. package) frozen peas, such as Birdseye Garden Peas
3 sheets frozen puff pastry, such as Pepperidge Farms (2 boxes) defrosted
1 extra-large egg beaten with 1 tbl. water, for egg wash
Fleur de sel

Preheat oven to 350°.

Pat the chicken dry with paper towels, place on a sheet pan, brush with olive oil, and sprinkle with salt and pepper. Roast for 35 minutes, until cooked through. Set aside until cool enough to handle. Discard the skin and bones and cut the meat in ¾ inch dice. You should have about 5 cups of chicken.

Meanwhile, heat the butter in a medium heavy-bottomed pot or Dutch oven. Add the leeks and carrots and saute over medium-high heat for 8 to 10 minutes, until they begin to soften. Add the garlic, mushrooms, and tarragon and cook for 5 minutes. Sprinkle on the flour and cook for 30 seconds, stirring constantly. Add the chicken stock and sherry, bring to a boil, then lower the heat and simmer for 2 minutes, until the mixture is slightly thickened. Add the cream, 2 tsp. salt, and 1 tsp. pepper and simmer for 5 minutes. Stir in the frozen peas and chicken, taste for seasonings, and pour the mixture into 6 (2-cup) ovenproof serving bowls.

Raise the oven to 400°.

On a lightly floured board, roll each pastry to an 11-inch square. Cut out 2 circles from each sheet of pastry that are each ½ inch larger than the rim of the bowl. Brush the outer edges of the bowls with egg wash. Place a pastry circle over each bowl, adhering it with the egg wash. Brush the pastry with egg wash and sprinkle with fleur de sel and pepper. Make three 1-inch slits in each pastry for steam to

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escape. Refrigerate the pot pies for at least 30 minutes. Place on a sheet pan lined with parchment paper and bake for 30 to 40 minutes, until the crust is golden brown and the filling is bubbly. Serve hot.

Cook's Note: You can assemble these completely ahead the day before you want to serve them. Just pull them out of the refrigerator and pop them in the oven.

Credit: Ina Garten