



**Tip**

- Substitute cooked baby shrimp for crab meat to make chicken and shrimp pot pie.
- Use fresh or canned crab meat.

Tips:

Total Time  
**65 MIN.**

Serving Size  
**1-CUP (250 ML) RAMEKINS**

Difficulty  
**EASY**

Topped with puff pastry, this individual pie with rich and creamy chicken and crab filling is a decadent dish.

Yields  
**8**

**INGREDIENTS**

**WEIGHT**

**MEASURE**

canola oil	3  tbsp	45  mL
sliced mushrooms	3  cups	750  mL
diced celery	1  cup	250  mL
finely chopped fresh thyme	1  tbsp	15  mL
salt and pepper, each	1/4  tsp	1  mL
white wine	1/4  cup	60  mL
Campbell's Signature Condensed Cream of Chicken	1/2  tub (2 lb)	1  tub (905 g)
milk	2  cups	500  mL
cooked diced potatoes	2  cups	500  mL
crab meat	2  cups	500  mL
peas	1  cup	250  mL
Pepperidge Farm Puff Pastry	2  sheets	2  sheets
Flour for dusting		
egg beaten		
water	1  tbsp	15  mL
finely chopped fresh parsley	3  tbsp	45  mL



## INSTRUCTIONS

1. Heat oil in large skillet over medium-high heat; cook mushrooms, celery, thyme, salt and pepper for 10 to 12 minutes or until golden and tender. Deglaze pan with wine; cook until almost all of the liquid has evaporated. Let cool completely.
  2. Stir together soup, milk, mushroom mixture, potatoes, crab meat and peas.
  3. Preheat oven to 400°F (200°C). Place puff pastry sheets on lightly floured surface; cut out four 5-inch (12.5 cm) rounds from each sheet, to make total of 8.
  4. Divide filling among eight 1-cup (250 mL) ramekins, adding 1 cup (250 mL) filling for each serving. Top each serving with round of puff pastry. Beat egg with 1 tbsp (15 mL) water; brush over tops. Cut slits in top of pastry for steam vents.
  5. Bake for 20 to 25 minutes or until pastry is golden brown and filling is bubbling. Keep warm for service.
- Sprinkle each portion of pot pie with 1 tsp (5 mL) chives before serving.