



Total Time  
**60 MIN.**

Serving Size  
**HEAPING 1 CUP (250 ML)**

Difficulty  
**EASY**

A good chicken pot pie never goes out of style. Served in a mini cast iron skillet, this pie will be a top seller.

Yields  
**12**

**INGREDIENTS**

**WEIGHT**

**MEASURE**

canola oil	1/4 cup	60 mL
chopped onions	2 cups	500 mL
chopped celery	2 cups	500 mL
chopped carrots	2 cups	500 mL
salt and pepper, each	1 tsp	5 mL
<i>Campbell's®</i> Signature Condensed Cream of Chicken	1 tub (4 lbs)	1 tub (1.81 kg)
milk	2 cups	500 mL
corn	2 cups	500 mL
peas	2 cups	500 mL
finely chopped fresh chives	1/4 cup	60 mL
<i>Pepperidge Farm</i> Puff Pastry	4 sheets	4 sheets
Flour for dusting		
eggs, beaten (1/2 cup)		
water	1 tbsp	15 mL
finely chopped fresh parsley	2 tbsp	30 mL



**Tip**

- Alternatively, prepare filling and cut pastry before serving. Assemble and bake pot pies to order.
- For a pot pie with French flavours, add a splash of dry white wine and substitute tarragon for chives.

Tips:



## INSTRUCTIONS

1. Heat oil in large skillet set over medium heat; cook onions, celery, carrots, salt and pepper for about 10 minutes or until tender. Let cool completely.
  2. Stir together soup, milk, onion mixture, corn, peas and chives.
  3. Preheat oven to 400°F (200°C). Place puff pastry sheets on lightly floured surface. Cut out three 6-inch (15 cm) rounds of pastry from each sheet to make a total of 12. Divide filling among twelve 5-inch (12.5 cm) cast iron skillets, adding heaping 1 cup (250 mL) filling for each serving.
  4. Top each serving with round of puff pastry. Beat together egg with 1 tbsp (15 mL) water; brush tops of pies with egg wash. Cut three slits in top of each pastry for steam vents.
  5. Bake for 15 to 20 minutes until pastry is golden brown and filling is bubbling. Keep warm for service.
- Sprinkle each pot pie with 1/2 tsp (3 mL) parsley before serving.