



Total Time
60 MIN.

Difficulty
MEDIUM

Yields
12

Serving Size
INDIVIDUAL PIES (8 FL OZ/250 ML EACH PLUS CRUST)

Cook these chicken pot pies to order and serve them to your patrons to create the feeling that they came straight out of Mom's kitchen.



Tip

Tips:

- Prepare a bulk pan of Chicken Pot Pie by adding prepared filling to a 12"x20" steam table pan, and topping with uncut Puff pastry top. Cut 3x4 to create 12 servings
- Option: Add 2 cups (500 mL) shredded white Cheddar cheese for a cheesy pot pie.
- Keep pastry shapes cut and ready to use before service.

INGREDIENTS

	WEIGHT	MEASURE
Campbell's® Chicken Pot Pie Filling	1 tub (4lb)	1 tub (1.8kg)
Boneless skinless chicken thighs, cubed	2 lb	908 g
Vegetable oil	2 tbsp	30 mL
Garlic, minced	1 tbsp	15 mL
Onion, chopped	1 (5.5oz)	1 (142g)
Red pepper, chopped	1 large (8oz)	1 large (226g)
Pepper, ground	2 tsp	10 mL
Fresh parsley, chopped	1/2 cup	125 mL
Pepperidge Farm® Puff Pastry	2 sheets	2 sheets
Eggs, lightly beaten	2 large (8oz)	2 large (226g)

INSTRUCTIONS

1. Thaw **Campbell's® Chicken Pot Pie Filling** according to package directions.
2. Heat vegetable oil in large stockpot set over medium-high heat; cook chicken for 7 to 8 minutes or until browned.
3. Add garlic, onion and red pepper; sauté for about 10 minutes or until tender.
4. Add Chicken Pot Pie Filling and bring to boil. Reduce heat and simmer for about 15 minutes or until thickened slightly. Stir in pepper and parsley; let cool.
5. Divide mixture among twelve 1 cup (250 mL) ramekins. (Option to make ahead - Cover and refrigerate.)
6. Preheat oven to 400°F (200°C).
7. On work surface, cut each sheet of puff pastry into six 4-inch (10 cm) rounds. Cut small hole in centre of each round to form decorative vent. Brush edges of ramekins with egg wash. Place pastry rounds on top, pressing edges to seal to ramekins; brush pastry with egg wash. (Alternatively, use a star cookie cutter to cut out six 4-inch/10 cm stars. Affix points of star to edge of ramekin with egg wash.)
8. Bake for 25 to 30 minutes or until filling is hot and pastry is puffed and golden.