Savoury Chicken & Veggie Skillet Bake

Campbell's Foodservice

TOTAL TIME	SERVING / SIZE	SERVINGS
60 mins	Heaping 1 cup (250 mL)	12

A hearty combination of tender chicken, savoury vegetables, and creamy Signature Cream of Chicken Soup, all baked together in a skillet under a crisp, golden layer of Pepperidge Farms puff pastry. Fresh chives and parsley add a burst of flavor to this savoury delight.

MADE WITH

Signature Cream of Chicken
CASE CODE 08054

***Pepperidge Farm*® Puff Pastry Sheets**
CASE CODE 18463

Ingredients

60 mL	Canola oil
325 g	Onions, chopped
200 g	Celery, chopped
300 g	Carrots, chopped
6 g / 2.4 g	Salt and pepper, each
1 tub (1.81 kg)	Signature Cream of Chicken
500 mL	Milk
330 g	Corn
450 g	Peas
10 g	Fresh chives, finely chopped
4 sheets	*Pepperidge Farm*® Puff Pastry Sheets
	Flour for dusting
120 mL	Eggs, beaten
15 mL	Water
8 g	Fresh parsley, finely chopped

Directions

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 200°C (400°F). Place puff pastry sheets on lightly floured surface. Cut out three 15 cm (6-inch) rounds of pastry from each sheet to make a total of 12. Divide filling among twelve 12.5 cm (5-inch) cast iron skillets, adding heaping 250 mL (1 cup) filling for each serving.
4. Top each serving with round of puff pastry. Beat together egg with 15 mL (1 tbsp) 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.
6. Sprinkle each pot pie with 3 mL (½ tsp) parsley before serving.

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