

RECIPE

Chicken Pot Pie

Recipe Created For	Main Ingredient
Rectangular Roaster	Poultry

Cook Time	Serving Size
Under 2 hours	6-8



INGREDIENTS

- ¼ cup (60 ml) butter
- 2 large leeks, thinly sliced
- ¾ lb (340 g) multicoloured carrots, peeled and diced
- 3 garlic cloves, minced
- ¼ cup (60 ml) all-purpose flour
- 1 ½ lb (675 g) cooked chicken, cubed
- ½ lb (225 g) baby spinach
- ½ lb (225 g) Tuscan kale, leaves thinly sliced
- 1 ½ cups (375 ml) chicken stock
- ½ cup (125 ml) 35% cream
- 2 tbsp (30 ml) Dijon mustard
- ½ cup (125 ml) chopped parsley
- ¼ cup (60 ml) chopped tarragon
- 2 tbsp (30 ml) chopped thyme
- 1 lb (450 g) frozen filo sheets, thawed

INSTRUCTIONS

Preheat the oven to 400°F (200°C).

In a large pot, melt 2 tbsp (30 ml) of the butter over medium heat. Add the leeks and season with salt. Cook, stirring, about 5 minutes or until softened. Add the carrots and garlic. Cook for 3 minutes, stirring occasionally. Sprinkle the flour over the vegetables and cook, stirring, for 1 minute.

Add the chicken, spinach, kale, stock, cream and mustard. Season with salt and pepper. Simmer gently until the sauce has thickened and the kale and spinach have wilted, about 5 minutes. Stir in the fresh herbs and adjust the seasoning.

Transfer the mixture to the Roaster. Cut the filo sheets into 4 squares. Melt the remaining butter. Lightly brush each square of filo with butter, scrunch into the shape of a flower and place over the chicken mixture. Continue until the entire surface of the pot pie is covered in filo flowers.

Bake for 20 minutes, until the filo is nicely golden. Let sit for 10 minutes before serving.

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