

FROM THE KITCHEN OF...

# BIRDY PRETZELS

## PUFF PASTRY CHICKEN POT PIE

### INGREDIENTS

1.5	OZ	SALTED BUTTER
2		LEEKS
1	TBSP	MINCED GARLIC
3	LARGE	CARROTS
4	STALKS	CELERY
2	CUP	PULLED ROTISSERIE CHICKEN
1	TBSP	GARLIC SALT
		FRESH CRACKED PEPPER, TO TASTE
¼	TSP	GROUND SAGE
1 ½	TSP	DRIED THYME
2	TBSP	WHITE WINE VINEGAR
4	TBSP	FLOUR
2	CUP	CHICKEN BROTH
1	CUP	HEAVY CREAM
1		EGG

**SERVINGS: 6**

**TIME TO PREP: 30 MINUTES**

**COOK TIME: 15-20 MINUTES**

**COOK TEMPERATURE: 375°**

### DIRECTIONS

- MELT BUTTER IN POT OVER MEDIUM HEAT, ADD IN LEEKS & GARLIC. SAUTÉ 2-3 MINUTES.
- ADD CARROTS & CELERY & COOK TILL VEGETABLES ARE JUST TENDER.
- POUR WHITE WINE VINEGAR OVER VEGETABLES AND LET COOK DOWN, 1-2 MINUTES.
- ADD IN CHICKEN AND STIR. ONCE MIXED, TOSS IN GARLIC SALT, PEPPER, THYME & SAGE.
- SPRINKLE MIXTURE WITH FLOUR, STIR TO COAT YOUR VEGGIES IN FLOUR.
- POUR CHICKEN STOCK IN YOUR POT AND GIVE A GOOD STIR. LET MIXTURE COOK OVER MEDIUM HEAT TILL YOUR GRAVY BEGINS TO THICKEN.
- ONCE YOUR MIXTURE HAS THICKENED, POUR YOUR HEAVY CREAM IN AND MIX.
- DO A FINAL TASTE TEST FOR SEASONINGS AND ADJUST TO YOUR LIKING. POUR INTO BAKING DISH.
- CUT PUFF PASTRY SHEET INTO 36 SQUARES AND ARRANGE ON TOP OF YOUR BASE.
- CRACK ONE EGG WITH A SPLASH OF WATER TO MAKE YOUR EGG WASH. BRUSH ON TOP OF THE PUFF PASTRY TOP.
- BAKE IN PRE-HEATED OVEN AT 375° TILL PUFF PASTRY IS GOLDEN BROWN AND FILLING IS BUBBLY, 15-20 MINUTES.