

Chicken Pot Pie

5 tbs. unsalted butter
1 yellow onion, diced
2 carrots, peeled and cut into bite-sized pieces (or about 10 baby carrots, sliced)
2 large russet potatoes, peeled and diced into bite-sized pieces (about 1 lb.)
1/2 bunch fresh asparagus, tough ends removed, cut into bite-sized pieces
1 cup frozen peas
3 sprigs fresh thyme leaves
1/2 cup all-purpose flour
1 cup dry white wine (Chardonnay works great)
2 cups whole milk
1-2 cups cooked chicken breast, cut into bite-sized pieces
Chives and flat-leaf parsley, chopped, to taste (I use about 1/2 tbs. each)
2 tsp. Kosher salt
1 tsp. freshly ground black pepper
Puff pastry, for topping (thawed)

In a Dutch oven, melt the butter over medium-high heat. Add onions and sauté until softened (about 5 minutes). Add carrots and potatoes; stir and cook until the carrots are tender (about 10 minutes). Finally, add the asparagus, peas, and thyme sprigs. Cook one more minute.

Dust the vegetables with the flour; stir and toss to coat. Cook for 1 minute then add the white wine. Once the wine has deglazed the pan and started to create a sauce (about 2 minutes), add the milk. Cook until it becomes a thick, creamy sauce (about 5 minutes).

Finally, fold in the chicken, chopped chives and parsley. Season with salt and pepper. Taste and adjust seasons accordingly. If vegetables are still too crunchy, cover the pot and put in a 300 degree oven for 20 minutes (or until veggies get tender). Allow to cool, then taste for texture and seasonings.

Preheat oven to 400.

Spoon the filling into greased ramekins or one large oven-proof dish until 3/4 full.

Cut puff pastry into rounds to fit the ramekins or the oven-proof dish. Lay the puff pastry on top of the pie filling, cut small slits in the tops, and bake for 12 to 15 minutes, or until the puff pastry is golden brown and pie filling is cooked through.

Let cool 5 minutes and serve warm. Garnish with snipped chives.

