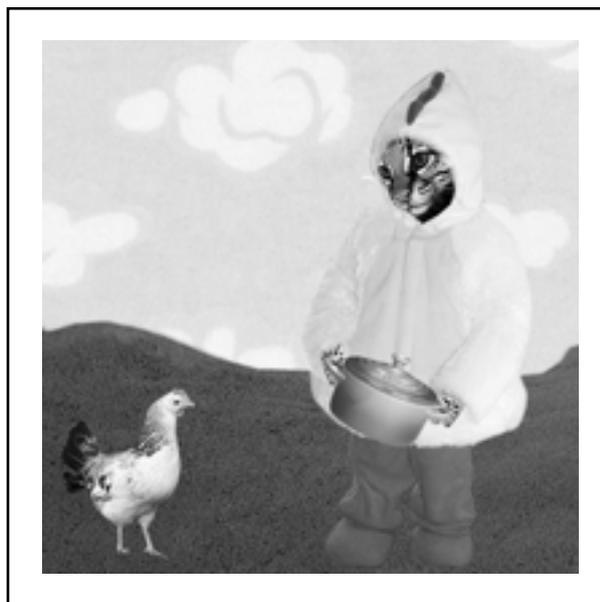


# Easy Chicken Pot Pie

*makes 4 small pies*

## Ingredients

- ◆ 2 chicken breasts
- ◆ 2 cups water or low-sodium chicken broth
- ◆ 1 tablespoon olive oil
- ◆ 1 leek, cleaned and chopped, white and light green only
- ◆ 2 cloves garlic, minced
- ◆ 2 cups mushrooms, cleaned and sliced
- ◆ 1½ - 2 cups heavy cream
- ◆ Salt and pepper
- ◆ Lots of chopped flat-leaf parsley
- ◆ 2 sheets ready rolled frozen puff pastry



## Instructions

To poach the chicken: put breasts in water or stock in a pot on the stove so that they are covered by at least half an inch. To this liquid you can add any or all of the following: celery, onion, garlic, peppercorns, a bay leaf and dried herbs. These will add flavour, but aren't really necessary considering the richness of the sauce. Bring the liquid to a boil, then reduce heat, cover and simmer for 10 minutes. Turn off the heat and allow the chicken to sit in the liquid for another 10 minutes. Remove breasts and allow to cool.

Heat the oven to 200°C (400°F).

In a large, heavy saucepan heat the olive oil over medium high heat. Add the leeks and cook, stirring constantly, until translucent. Add the mushrooms and the garlic. Cook until the mushrooms release their liquid and it evaporates. Pour in the cream and allow to come to a simmer, let it cook down a little until the sauce is thickened a little. Remove from heat. Shred the chicken and stir it in, season to taste with salt and pepper and add the chopped parsley.

Divide the mixture into 4 ramekins. Cut a square of puff pastry to sit on top of each. You can seal the pastry around the edges with a little water, making sure to cut a few slits to let the steam escape, or you can set a loose square on top of each (the pastry will puff more,

but it will look less like a pie). Brush with egg wash if desired and bake on a tray for about 20 minutes.

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