

MEDITERRANEAN CHICKEN PIE

INGREDIENTS

1 rotisserie chicken, meat taken off the bone and cut into uniform 1/2 inch pieces
2 tablespoons olive oil
1 medium red onion, 1/4 inch dice
1 cup diced carrots
1 kohlrabi, 1/4 inch dice
1 red bell pepper, 1/4 inch dice
1 yellow bell pepper, 1/4 inch dice
2 zucchini, 1/4 inch dice
1 cup diced crimini mushrooms
3 garlic cloves, minced
1 small can chopped tomatoes, drained of the juice
1 can tomato paste
1/3 cup butter
1/3 cup all-purpose flour
Salt and pepper to taste
2 cups chicken broth
2/3 cup milk
1/2 teaspoon herbs de Provence
1/2 teaspoon paprika
1 puff pastry sheet, thawed

DIRECTIONS

Preheat oven to 425F degrees.

In a sauté pan over medium heat, add 1/2 tablespoon of olive oil until very hot. Add the onions and sauté for 4-5 minutes. Add garlic and sauté for another 30 second or until you smell it. Do not overcook the garlic as it will be bitter. Remove to a mixing bowl. Repeat this sauté method with each of the veggies listed above separately for 4-5 minutes each, each time adding to the mixing howl.

In a large Dutch oven over medium heat, melt butter until but do not let brown. Right when it turns foamy, stir in flour and whisk briskly as not to let it burn. Slowly stir in chicken broth and milk. Simmer over medium-low heat until thick. Add chicken meat and veggies, then herbs de Provence and paprika. Add salt and pepper to taste. Remove from heat and set aside.

Place the chicken mixture an oven proof ceramic pan (or multiple ones, if making individual sized). Cover with puff pastry sheet, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape.

Bake in the preheated oven for 30 to 35 minutes, or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.