



# Individual Chicken or Turkey Pot Pies

Use leftover turkey or rotisserie chicken to make pot pies! Pie dough can be made with our [All-Purpose Flour Artisan Blend](#) or [Bread Mix](#).

**Yield:** 8 to 9 cups of pot pie filling

## Ingredients

### Filling

- 4½ cups chicken or turkey stock
- 1½ tsp dried thyme or 1 TBSP fresh thyme
- 2 bay leaves
- 1½ tsp dried sage or 1 TBSP fresh sage
- 1 tsp dried marjoram or oregano or 2 tsp fresh marjoram or oregano
- 2 tsp salt
- 1 tsp black pepper
- a pinch of cayenne
- 1 large onion, chopped
- olive oil for sautéing
- 1 cup white wine or broth
- ½ cup butter or butter alternative
- ½ cup [All-Purpose Flour Artisan Blend](#)
- 1 lb or 3 cups cubed or shredded chicken or turkey
- 2 cups carrots, diced and cooked (if using frozen, cook according to package directions)
- 2 cups red or Yukon potatoes, cooked and cubed (if using frozen, cook according to package directions)
- 1 cup peas (if using frozen, do not cook first)

### Pie Crust

- One pie dough recipe -- either [Pie Dough with All-Purpose Flour Artisan Blend](#) or [Pie Dough with Bread Mix](#)

## Directions

### FILLING:

Heat chicken or turkey stock with all the spices on the stove or in microwave (this gives the seasoning time to release the flavors). In a 3½ to 4 qt. heavy pot, sauté onions in a little olive oil until soft, add wine to deglaze the pan and reduce by half. Remove from pan for later use. In the same pot, melt butter and add the All-Purpose Flour Artisan Blend, stirring constantly for a minute or two. This is the base for your roux.

Once roux has cooked for a minute or so, slowly add hot liquid, constantly whisking as it thickens. This will take a minute or two. Once thickened, add onions back in and mix well. Cook

for 3 or 4 minutes until fully thickened. Remove from heat and let it cool until just warm.

In a large bowl, gently mix together the chicken or turkey, carrots and potatoes, and then pour the warm sauce in and gently mix well until incorporated. Last, add frozen peas. Store in refrigerator until totally cool -- overnight is best, or you can freeze.

#### MAKING INDIVIDUAL POT PIES:

You will need ramekins or glass baking cups/bowls, large enough to hold enough filling for 1 person, about 1 cup. You will need approximately one recipe pie dough from either [Pie Dough with All-Purpose Flour Artisan Blend](#) or [Pie Dough with Bread Mix](#). Depending on the size of ramekins used, you may need to double the crust recipe.

Mix together pie dough according to directions. Divide dough in half. Pat one half into a square, wrap in plastic wrap, and set aside.

Spray a piece of parchment paper or plastic wrap with non-stick spray and flatten and pat the remaining dough into a rectangle or square. Spray another piece parchment or plastic wrap and lay it on top. Roll the dough to desired thickness, no thicker than ¼ ". Place rolled dough on a sheet pan and refrigerate while rolling the second piece. It is easiest to cut and remove scraps when dough is chilled and stiff. Using a pot lid or knife, cut desired size circles. You want the dough 1½ to 2" bigger than the top of your ramekin. Cut as many circles as you can, then re-roll scraps and repeat process until all dough is used. Keep circles chilled, covered, and with wax paper in-between, until ready to use.

#### ASSEMBLY:

If cooking right after assembly, pre-heat oven to 425°. Take out dough to let rest a minute until it warms up just a little and can easily be manipulated with your fingers. Spray ramekins with non-stick spray, fill almost to the top with chilled filling, and repeat until all are filled.

Cover each ramekin with a dough circle slightly larger than top. Gently try to pull dough flat so the crust is not all lying on filling. Using your fingers press the top dough over the rim, crimp the dough up like a pie crust, then press the remaining dough down onto the sides of the ramekin, so it sticks to the sides. Make sure it is securely attached all the way around to prevent seeping sauce down the sides. (You can leave the edges plain with no crimp, and then add a decoration of small shapes cut from the extra dough with very small cookie cutters.) Place on parchment-lined, rimmed sheet pan in refrigerator to chill and let edges of dough set. Repeat until all pies are completed and chilled. Once the dough is chilled and hard on top, cut 3 or 4 slits in the top. Bake, or wrap well and freeze.

Optional egg wash: Brush tops with one egg yolk mixed well with 1 TBSP milk or water for a nice brown top.

#### BAKE:

Bake in pre-heated oven at 425° for 15 minutes, then turn oven down to 375° for about 20 minutes until crust is golden and the filling is bubbling a little under the crust.

Chef's Note: left over filling is great served with rice.

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