

Mini Pot Pies

Ingredients

- 1 1/2 lb Chicken Breast (boneless, skinless, chopped)
- 1 T Olive Oil
- 4 Bacon Slices (chopped)
- 5 1/4 T Unsalted Butter
- 1 Onion (diced)
- 3 Carrots (diced)
- 1/2 c Flour
- 1 c Milk
- 2 c Chicken Broth
- 1 c Peas (frozen)
- 1 t Salt
- 1/2 t Ground Black Pepper
- 4 Puff Pastry (sheets)
- 1 Egg (beaten)

Instructions

- 1.Preheat oven to 425°F. Add the oil to a large pot over high heat. Once the oil begins to shimmer, add the chicken, and stir until cooked through, about 7 minutes. Transfer the chicken to a bowl.
- 2.Melt butter in the same pot. Add the onions and carrots and stir until softened, about 8 minutes.
- 3.Add the flour, stirring to combine. Slowly add the milk and chicken broth, alternating between the two, stirring continuously and bringing to a boil. Add the cooked chicken, peas, salt, and pepper, and stir until thoroughly mixed.
- 4.In a small pan add bacon and cooked until soft and slightly crisp. Drain on paper towel lined plate then add to the chicken mixture and mix well. Let filling cool.

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5. Lay out puff pastry sheets and use a small 6-inch bowl to cut circles out of it. Place dough circles in a nonstick muffin tin and fill with pot pie mixture. Using remaining puff pastry, cut 1/2-inch strips of dough, and make a lattice top for each muffin cup. Brush the lattice tops with the egg.

6. Bake for 15 minutes, until golden brown. Enjoy!