

Chicken Puff Pastry Pie

Ingredients:

- 1 sheet frozen puff pastry dough, thawed
- 3 tablespoons chicken fat or butter
- 1/4 cup all-purpose flour
- 2 cups chicken broth
- salt and pepper to taste
- 12 ounces cooked chicken breast meat, cut into strips
- 1/4 cup tiny frozen peas, thawed
- 1/4 cup diced cooked carrot

Method:

Preheat oven to 450f. Have ready 4 individual casseroles with 1 1/2 to 2 cup capacity.

Cut circle from the puff pastry to fit the tops of the casseroles. Make two 1-inch slashes in the center of each casserole.

Melt fat or butter in a medium pan and stir in flour. Cook 1 minute. Add broth, whisking initial smooth. Heat to a boil and cook 1 to 2 minutes until thickened. Season with salt and pepper. Add Chicken, peas, and carrot. Divide mixture among the casseroles. Top with a pastry round, tucking the edges in.

Bake 22 to 27 minutes until puffy and golden.

Serve hot.

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