
Loaded Chicken-Bacon Pot Pie

The Essential Southern Living Cookbook

Servings: 6

Preparation Time: 40 minutes

Start to Finish Time: 1 hour

5 (about one cup) thick bacon slices, diced
1 medium sweet onion, chopped
2 cloves garlic, chopped
1 cup carrots, chopped
1 package (8 ounce) fresh mushrooms, halved
1/2 cup dry white wine
1/3 cup all-purpose flour
3 cups reduced-sodium chicken broth
3/4 cup whipping cream
1 1/2 tablespoons dry mustard
2 teaspoons fresh thyme leaves
1 teaspoon Kosher salt
1/8 teaspoon cayenne pepper
4 cups deli roasted chicken, shredded
1 cup small frozen sweet peas
1/2 package (17.3 ounce) frozen puff pastry sheets (one sheet), thawed and cut into strips
1 large egg, lightly beaten
fresh thyme (for garnish)

Position a rack in the lower half of the oven. Preheat the oven to 400 degrees.

Cook the bacon in a Dutch oven medium heat until crisp, about 8 to 10 minutes. Drain on paper towels, reserving three tablespoons of drippings in the skillet.

Add the onion to the hot drippings. Cook for 3 minutes. Add the garlic, flour and broth. Cook until the carrots are crisp-tender, 4 to 5 minutes. Remove from the heat. Add the wine. Return to the heat. Cook for 2 minutes. Sprinkle with flour. Cook, stirring constantly, for 3 minutes. Whisk in the broth. Bring to a boil, whisking constantly, 2 to 3 minutes or until thickened. Stir in the cream, mustard, thyme leaves, salt and pepper.

Remove from the heat. Stir in the chicken, peas and bacon. Spoon the mixture into a lightly greased 11 x 7-inch casserole dish. Place the pastry over the hot filling, pressing the edges to seal and trimming off any excess. (Use the scraps to cover any exposed filling, if necessary.)

In a bowl, whisk together the egg and one tablespoon of water. Brush over the pastry.

Bake on the lower rack until browned and bubbly, 35 to 40 minutes. Let stand 15 minutes before serving. Garnish with additional thyme.

Chicken

Per Serving (excluding unknown items): 177 Calories; 12g Fat (66.3% calories from fat); 3g Protein; 11g Carbohydrate; 1g Dietary Fiber; 76mg Cholesterol; 346mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.