



CHICKEN POT PIES

Made with 100% chicken breast, our traditional Pollo Deshebrado follows our family recipe. Fully cooked in its own juices and lightly seasoned with a traditional blend of spices. A convenient, ready-in-minutes, authentic meal.



15

Minutes
Prep Time



60

Minutes
Cook Time



4-5

Servings

INGREDIENTS

- 1 15oz. package Del Real Foods® Shredded Chicken
- 1 pie crust
- 1 cup frozen peas
- 1 cup frozen carrots
- 1 large onion, chopped
- 1 garlic clove, minced
- 1 teaspoon dried thyme
- 1 tablespoon italian seasoning
- 3 cups chicken broth
- 1/2 cup heavy cream
- 1/2 cup diced celery
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

PREPARATION

1. In a large skillet, add butter, diced onion, and garlic along with frozen vegetables. Cook on low heat for 2-3 minutes.
2. Add Del Real Foods® Shredded Chicken, heavy cream, chicken broth and season to taste. Simmer on low heat for about 10 minutes. Set aside.
3. Preheat oven to 350 degrees or according to pie crust instructions.
4. Cut pie crust in circles, measuring the ramekin dish of your choice, add a bottom layer of crust to your dish, add filling and top with another pie crust. Repeat process with the desired number of pies.
5. Season each one with a dash of italian seasoning.
6. Bake for 15-20 minutes or until golden brown.
7. Serve and enjoy!