



Cheese Entrees & Sides

Cooper® Sharp Easy One-Skillet Chicken Pot Pie



SLICE SHRED



Serves: 4



Prep Time: 15 min



Cook Time: 20 min



Total Time: 35 min

Ingredients

- 1 tablespoon unsalted butter
- 1/2 cup onion, chopped
- 1/3 cup carrots, chopped
- 1/2 cup celery, chopped
- 1/2 cup green pepper, chopped
- 1/2 cup red pepper, chopped
- 1 10.5-ounce can condensed cream of chicken soup
- 1/2 cup milk
- 1 cup frozen corn, thawed
- 2 1/2 cups cooked chicken, cut into small pieces*
- 1 cup Cooper® Sharp White cheese, shredded (or slices chopped into small pieces) and separated
- 1 teaspoon dried sage
- 1/4 teaspoon dried thyme
- 1 frozen puff pastry, partially thawed
- 1/4 cup melted butter

Directions

1. Preheat oven to 375°F.
2. Using a 10 inch cast iron or oven-proof skillet, melt butter over medium heat. Add onions, carrots, celery, and peppers. Cook until tender, or about 5 minutes, stirring continuously.
3. Add cream of chicken soup and milk and continue to simmer.
4. Add corn, chicken, and 1/2 cup Cooper® cheese. Cook for 10 minutes until warm.
5. Add dried sage and thyme and stir until well mixed. Remove skillet from heat and set aside.
6. Cut or tear the puff pastry into pieces (about 1 inch by 1 inch). Place puff pastry pieces on top of the warm cheesy chicken mixture. Loosely cover the

entire mixture, leaving a bit of space between the pieces, all the way to the edges of the skillet. Brush the tops of the pastry pieces with melted butter, then place remaining Cooper® cheese in between the puff pastry pieces to cover the top of the chicken and vegetable mixture.

7. Bake in the center rack of your oven for 10 minutes, checking for browning. Rotate the skillet and bake for another 10 minutes.
8. Remove skillet from the oven and set aside to cool a bit.
9. Then give yourself a nice, heaping spoonful and enjoy!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.