



FAST. EASY. FRESH.

# CHICKEN POT PIE WITH FRESH THYME, MUSHROOMS, AND CARROTS

**1.** Start by preheating your oven to 425°F. Next, peel and dice the **onion**, and peel and finely dice the **carrot**. Roughly dice 2/3 of your **chicken thighs** and finely chop the rest.

**2.** Place a large ovenproof frying pan on high heat (if you don't have an oven proof frying pan you can transfer the mixture to a baking dish in Step 5), with a smaller non-stick pan on medium heat alongside.

**3.** Pour 1 Tbsp. **olive oil** into the large pan. Then add the **onion**, **carrots**, and all of the **chicken thighs**. Cook for 6-8 minutes, or until golden, stirring occasionally.

**4.** Meanwhile, place the **mushrooms** in the smaller dry pan. Let them toast and get caramelized for 4-5 minutes, then tip them into the chicken pan and strip in half the **thyme** leaves.

**5.** Remove the pan from the heat, season with **salt** and **pepper** to taste, then stir in the **red wine vinegar** and **water** (At this point, you can place the mixture into a greased baking dish). Working quickly, roll out the **pastry** so it's ¾-inch larger than the pan, then place it over the filling, using a wooden spoon or spatula to push it into the edges.

**6.** Brush the pastry with the remaining 1 tsp. **olive oil** and poke the remaining **thyme** sprigs into the middle of the pie. Bake at the bottom of the oven for 20-25 minutes, or until golden brown and puffed up. Enjoy!

## Ingredients (2 Person Serving – 1,221 Calories Per Serving)

Puff Pastry	1 Sheet
BL, SL Chicken Thighs	400 g
Yellow Onion	1 Large
Carrots	2
Sliced Mushrooms	227 g

Fresh Thyme	28 g
Red Wine Vinegar	1 Tbsp.
Water	2/3 Cup
Olive Oil	1 Tbsp. + 1 tsp.
Salt and Pepper	To taste



**45** Minute  
Cook  
Time!