

Creole Chicken Pot Pie (chicken)

Prep: 30 minutes, **Cook Time:** 1.5 hours. **Serves:** 4

2 sheets packaged puffed pastry	1 c. frozen peas/carrots
½ stick of butter	1 c. chicken, shredded
1/3 c. flour	½ pkg. of Andouille Sausage, diced
1 tsp. Worcestershire sauce	and cooked
1 c. onions, chopped	1 tsp. Louisiana hot sauce
1 c. celery, chopped	2 tsp. Creole seasoning
½ T. cornstarch	Salt/pepper to taste
2 tsp. minced garlic	1 egg whisked/w 1
2 c. chicken broth	Tbsp. of water
	1 tsp. parsley

Instructions

1. Preheat oven to 400 degrees.
2. **Prepare the Pastry Dough:** Unfold 1 puff pastry sheet on a lightly floured surface. Roll the pastry sheet into a 12-inch square, then press it into an 8x8 inch square dish. Trim off excess pastry dough, then prick the dough with a fork. Cover the pastry dough with aluminum foil and put it in the oven to bake for 20 minutes.
3. **Prepare the Filling:** In a large skillet or Dutch oven, add 2 Tbsp. of olive oil and cook the Andouille sausage for about five minutes, over a medium heat. Stir in flour and cook over low heat to create a brown roux. Add in onions, and celery, cook until tender (about 6 minutes). Add in the minced garlic.
4. Add the cornstarch to the chicken broth and slowly whisk it in the pot, then add in the peas, carrots, and chicken. Simmer on low until the broth has thickened and carrots are tender.
5. Add in Worcestershire sauce, hot sauce, creole seasoning and salt/pepper, then stir to combine.
6. Turn off the heat and spoon the chicken mixture into the prepared puff pastry dish.
7. **Prepare the Pastry Topping:** Unfold the second pastry sheet on a lightly floured surface. Cut the pastry sheet into 6 equal strips. Weave the pastry strips over the chicken dish and trim any excess pastry.
8. Combine the egg and water to make the egg wash, then brush it over the pastry strips and sprinkle with parsley.
9. Bake for 40-45 minutes until puff pastry is golden brown and filling is bubbly.
10. Remove from the oven and cool for 7 minutes, then serve.

