

Serves 4 • Serving size: 1 pot pie



PREP: 10 minutes
COOK: 16 minutes

Mini POT PIES

6 tbsp. unsalted butter, melted
1¾ cups chicken stock, room temperature
8 tbsp. corn starch
1 large carrot, diced
1 large celery stalk, diced
3 green onions, sliced thin
1 cup spring green peas
1 large garlic clove, crushed
3 (4-oz./115 g) boneless, skinless chicken breasts,
diced into ¼"/.5 cm pieces
1 tsp. celery salt
½ cup loosely packed Italian (flat leaf) parsley, chopped
1 tsp. fresh thyme
2 sheets prepared pie dough, cut in quarters

1. In a large bowl, whisk together butter, chicken stock and corn starch until well combined. Stir in carrot, celery, green onion, peas, garlic, chicken, salt, parsley and thyme.
2. Divide mixture evenly between 4 UltraPro 2-cup/500 mL Minis.
3. Preheat oven to 400° F/205° C.
4. Place 2 pot pies in microwave. Microwave on high power 3 minutes. Using oven mitts, remove from microwave and stir.
5. Top each with 2 overlapping pieces of the pie dough quarters and microwave on high power 3 additional minutes.
6. Using oven mitts, remove from microwave and place on a sheet pan.
7. Repeat with remaining pot pies.
8. Place sheet pan on middle rack in oven. Bake 10 minutes or until dough is golden brown and filling is bubbling. Remove from oven. Let stand 5 minutes before serving.

Nutritional Information (per serving):

Calories: 500 Total Fat: 20g Saturated Fat: 11g Cholesterol: 100mg
Carbohydrate: 47g Sugar: 12g Fiber: 6g Protein: 32g Sodium: 620mg
Vitamin A: 90% Vitamin C: 70% Calcium: 8% Iron: 25%

TO DEMO



UltraPro 2-cup/500 mL
Minis

OPTIONAL



Measuring
Cups



Measuring
Spoons



Whisk



date
me

Tupperware®