

## **Individual Parisienne Chicken Pot Pie**

These little individual pots of comfort food are the perfect balance of hearty goodness, Parisienne flair and slightly indulgent wonderfulness!

Ingredients (For 6 individual pot pies)

3 boneless, skinless chicken breasts, cut into 1" pieces

1 medium onion, chopped

3 medium carrots, peeled and diced into ½" pieces

2 stalks celery, diced into 1/2" pieces

2 cups of fresh mushrooms (mini bellas, white button, etc.), diced into ½" pieces

1 clove garlic, finely minced

1 tsp. dry Herbs de Provence

½ c. dry white wine

2 cups no salt added chicken broth

2 Tbsp unsalted butter

2 Tbsp flour

1 pk. Uncooked crescent roll dough, (ie. Pillsbury)

Salt and pepper to taste

2 Tbsp olive oil

Cut chicken breasts into 1" pieces and season lightly with freshly ground black pepper and sea salt. Sprinkle 1 tsp Herbs de Provence over chicken and toss to coat. Set aside.

Heat 1 Tbsp olive oil in medium size soup pot over medium high heat. Add onions and saute until translucent. Add carrot, celery and mushrooms, season lightly with salt and pepper, stir to combine. Reduce heat to medium low and let vegetables simmer while browning chicken.

Heat remaining 1 Tbsp olive oil in large skillet over medium high heat. Add chicken and saute until golden brown on all sides. Transfer to pot with vegetables and stir to combine.

Returning skillet to medium high heat, add ½ cup dry white wine and bring to a low boil, scraping up all the yummy brown bits from the chicken. After wine has reduced slightly and alcohol has cooked off, about 5-7 minutes, pour wine into soup pot with chicken and vegetables and stir to combine.

Return skillet to medium high heat and melt 2 Tbsp of unsalted butter. Whisk in 2 Tbsp all purpose flour. When flour and butter are bubbly and a paste has been formed, whisk in 2 cups of no salt added chicken broth. (If you prefer a less 'soupy' pot pie, use only 1 to 1 and ½ cups of broth). Bring chicken broth to a low boil and allow to thicken slightly. Pour into pot with chicken and vegetables, stir to combine.

Preheat oven to 350 degrees Fahrenheit. Ladle equal amounts of chicken and vegetable mixture into 6 individual size ramekins. Roll out crescent roll dough onto wax paper covered cutting board. Pinch perforations together and slice dough into ¼" strips, horizontally. Wrap one strip, (more if needed) along rim of ramekins. Use remaining strips to make a criss-cross, pinwheel pattern across top of each ramekin. Gently press overlapping dough to seal.

Place ramekins on parchment paper lined baking sheet and bake in 350 degree oven for 20-25 minutes until crust is golden brown. Allow to cool for a couple of minutes before serving...enjoy!

*Kim's Cookology*