

PASTURED CHICKEN POT PIE

Servings – 8 Prep time – 40 mins Cook time – 45-50 mins Total time- 1 hr 30 mins

CRUST INGREDIENTS

2 ½ cups Gwenyn Hill Turkey Red Bolted Wheat Flour

1 Tbsp sugar

1 tsp salt

8 oz cold Organic Valley Unsalted Butter

½ cup cold milk

1-2 Tbsp cold water

1 egg for egg wash

FILLING INGREDIENTS

3 cups shredded Gwenyn Hill pasture raise chicken

1 ½ - 1 ¾ chicken broth (make your own from the bones of the roasted chicken!)

½ cup Organic Valley heavy cream

¼ cup Organic Valley Unsalted Butter

1 medium onion chopped

2 medium carrots ½ inch pieces

½ cup celeriac chopped into ¼ inch pieces

2 medium potatoes chopped in ½ in pieces

1 cup finely chopped kale

2 cloves minced garlic

2 tsp fresh thyme

1 tsp fresh sage

1 ½ tsp salt

¼ cup Gwenyn Hill Turkey Red Wheat Flour

DIRECTIONS

- Make the pie crust. Combine the flour, sugar, and salt in a large bowl. Add the cubed butter and toss to coat. Use a pastry cutter or fork to break butter up into

¼ inch size piece. Mixture is supposed to be flaky. Place in the freezer for 15 minutes to chill.

- Remove from freezer and add milk. Use a spatula or wooden spoon to bring the mixture into a ball. Add water 1 tsp at a time if necessary. Separate ball into 2 and wrap in plastic wrap or parchment paper. Place in fridge to chill.
- Make the filling. Over medium-high heat in a large skillet melt butter. Add the onions, carrots, celeriac, potatoes and garlic and cook until tender.
- Add in the flour, salt, black pepper, thyme, sage, parsley, chicken broth, and heavy cream. Whisk until there are no flour clumps and simmer over medium-low heat until sauce thickens, about 10 minutes. Add in the shredded chicken and kale . Remove from heat.
- Preheat oven to 400F
- Remove pie dough from refrigerator
- On a lightly floured surface, roll out the dough into a 12 inch circle. Transfer dough to a 9-inch pie pan. Trim off the extra dough. Fill pie with filling. Roll out the second dough and carefully cover the pie. Trim the extra off the sides. Seal the edges by crimping with a fork or your fingers. Slice a few small slits in the center of the top crust for steam to release. Brush crust and edges with egg wash.
- Bake for 45 to 50 minutes or until golden brown. Let cool for 10 minutes before serving.