

Chicken Pot Pies

From Cook's Illustrated Make-Ahead Recipes

- 1 ½ pounds boneless, skinless chicken breast
- Table salt and Ground black pepper
- 2 tablespoons unsalted butter
- 1 medium onion, minced
- 3 medium carrots, peeled and chopped
- 1 celery rib, chopped fine
- ½ cup (2 ½ ounces) unbleached all-purpose flour
- ¼ cup whole milk
- 2 teaspoons minced fresh thyme leaves
- 2 table spoons juice from 1 lemon
- 2 (15-ounce) boxes Pillsbury Just Unroll! Pie Crusts (or equivalent)
- 1 large egg beaten
- 1 ½ cups frozen peas
- 6 (2 cup) loaf pans

1. Dry chicken and season with salt and pepper. Heat 1 tablespoon oil in large Dutch oven or skillet over high heat until just smoking. Cook chicken until well browned. Add broth and bring to a boil. Cover and simmer over low heat until chicken is cooked through, 6 to 8 minutes. Transfer chicken to large plate and strain broth into bowl.
2. Melt butter with remaining 1 tablespoon oil in now-empty Dutch oven over medium-high heat. Cook onion, carrots, celery, and ¼ teaspoon salt until lightly browned and softened 8 to 10 minutes. Reduce heat to medium, add flour, and cook 1 minute. Whisk in reserved broth, milk, and thyme, and simmer until sauce thickens, about 10 minutes.
3. Meanwhile, shred chicken into bite-sized pieces. Off heat, add chicken and lemon juice to sauce and season with salt and pepper. Transfer filling to medium bowl and cool until

just warm. Cover with plastic wrap and refrigerate until well chilled, about 1 hour.

4. Unwrap and unroll pie crusts onto lightly floured work surface. Glue two pie crusts together, by brushing one pie crust with a beaten egg and then placing the second crust over it. Repeat with the other two crusts. Using a loaf pan cut out 6 toppings from the dough.
5. Stir frozen peas into cold filling and divide mixture among six 2-cup disposable aluminum loaf pans. Put the toppings onto the loaf pans, and seal with a fork. Using a knife, make 3 vents in each crust.
6. To store, wrap each loaf pan in 2 layers of plastic wrap and 1 layer of aluminum foil.

Freeze for up to two months.

To serve: Preheat oven to 400°. Unwrap frozen pot pies and arrange on a rimmed baking sheet. Brush crusts with a beaten egg, cover with foil, and bake 40 minutes. Uncover and bake until crusts are golden brown (approximately 35 minutes). Let pies rest for 10 minutes before serving.