



FINCH + FENNEL

Finch + Fennel Chicken Pot Pie

INGREDIENTS:

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| 1-2 Chicken Thighs | 2 c Heavy Cream or Chicken Stock |
| Salt & Pepper, to taste | 5 oz Boursin® Garlic & Fine Herbs |
| Butter or Olive Oil, as needed | Cheese Round |
| 1 Shallot, finely chopped | 2 Pie Crusts, thawed |
| 1 Carrot, finely diced | Salt & Pepper, to taste |
| 6 Button Mushrooms, quartered | |
| 1 bag Frozen Peas | EGG WASH: |
| 1 Garlic Clove, minced | 1 Egg Yolk |
| 3 sprigs Thyme, finely chopped | 1 Tbsp Heavy Cream |
| 1 jar F+F Effortless Holiday
Gravy Starter | |



INSTRUCTIONS:

1. Preheat oven to 350°F.
2. Season your chicken thighs with salt & pepper. Sear both sides in a sauté pan over high heat until golden brown & cooked through, until internal temp reaches 165°F. Set aside to cool slightly, then chop into bite-sized pieces.
3. In the same pan, sauté the chopped shallot, diced carrot, quartered mushrooms & frozen peas until softened.
4. Add the minced garlic & chopped thyme to the pan. Cook for another minute, until fragrant, & then remove from heat.
5. Add the chopped chicken thighs, along with any juices, back into the pan with the sautéed vegetables.
6. Return the sauté pan to medium heat. Pour in the F+F Effortless Holiday Gravy Starter & 2 cups of heavy cream or chicken stock. Stir until combined.
7. To complete the filling, add the Boursin® Garlic & Fine Herbs cheese round to the pan & stir until combined. Remove from heat & allow to cool.
8. Line the bottom & sides of a 9- or 10-inch pie pan with one thawed pie crust & fill with cooled pot pie filling.
9. Top with the second pie crust & press the edges to seal.
10. In a small bowl, whisk together an egg yolk & 1 tablespoon of heavy cream, to make the egg wash. Brush the top crust with the egg wash, to create a deep brown crust.
11. Bake in the preheated oven for 45 minutes, or until the crust is golden brown. Allow to cool for 15-20 minutes, before serving.

Enjoy!

