

Mini Chicken Pot Pies - Golden, Creamy, Bite-Sized Comfort You'll Crave

Why I Love These Mini Pot Pies



OVEN
400°F

TIME
5 min

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INGREDIENTS

1 box (14.1 oz) refrigerated puff pastry, thawed
1 tbsp olive oil
1 cup cooked chicken breast, chopped
 $\frac{1}{2}$ cup chopped carrots
 $\frac{1}{2}$ cup frozen peas
 $\frac{1}{2}$ cup chicken broth
... cup all-purpose flour
 $\frac{1}{2}$ tsp salt
... tsp black pepper

DIRECTIONS

1. **Preheat and Prep:** I preheat the oven to 400°F (200°C) and lightly grease a mini muffin tin (or use nonstick spray for easy release).
2. **Roll and Cut the Pastry:** On a floured surface, I roll out the puff pastry sheets until smooth and just slightly thinner.
3. Then, using a $\frac{3}{4}$ - to 4-inch round cutter (or a glass), I cut out circles and press them gently into each muffin cup to form mini pie shells.
4. **Tip:** Re-roll the scraps to get a few extra rounds-waste nothing!
5. **Make the Filling:** In a skillet, I heat the olive oil over medium heat. I sauté the chicken, carrots, and peas for about 4-5 minutes, just until everything is hot and slightly golden.
6. I stir in the flour, salt, and pepper, coating the mixture to make a light roux.
7. Gradually, I pour in the chicken broth, stirring constantly until the mixture thickens-usually about 2-3 minutes. Once it's creamy, I take it off the heat.
8. **Fill and Bake:** I spoon the warm filling into the pastry-lined muffin cups, filling each about $\frac{3}{4}$ full.
9. Then I pop the tray into the oven and bake for 15-20 minutes, or until the pastry is puffed and golden brown on top and around the edges.
10. **Cool and Serve:** I let the pies cool in the tin for about 5 minutes, then use a spoon to gently lift them out.
11. They're perfect warm but still hold up beautifully at room temperature.

