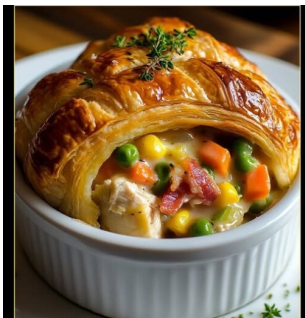


The Pot Pie Eruption: My Favorite Way to Turn Croissant Dough into a Meal

This recipe transforms simple ingredients into a show-stopping meal.



OVEN
375°F

TIME
40 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 can (8-count) refrigerated croissant dough
- 1 1/2 cups cooked chicken breast, shredded or diced
- 5 slices cooked turkey bacon, chopped
- 1 cup frozen mixed vegetables (peas, carrots, corn blend)
- 1/2 cup diced onion
- 2 tbsp butter
- 2 tbsp all-purpose flour
- 1 cup milk
- 1/2 cup chicken broth
- 1/2 tsp garlic powder
- 1/2 tsp dried thyme
- Salt and black pepper to taste
- 1/2 cup shredded cheddar cheese
- 1 egg, beaten (for the egg wash)

Swaps and Notes:

Protein Swap: This is a fantastic recipe for using up leftover Thanksgiving turkey! You could also use ground chicken or turkey, just be sure to cook it through before adding it to the sauce.

Cheese Variations: Cheddar is great, but for a richer, more complex flavor, try using Gruyère, Swiss, or a smoked gouda.

Herb Garden: Thyme gives it that classic pot pie flavor, but feel free to use other savory herbs like dried rosemary, sage, or a pinch of poultry seasoning.

Super Shortcut: In a real pinch for time? You can substitute the butter, flour, milk, and broth with one 10.5-ounce can of condensed cream of chicken or cream of mushroom soup to create the sauce base.

How to Make Pot Pie Stuffed Croissants:

Step 1: Preheat and Prep:

Step 2: Make the Creamy Pot Pie Filling:

Step 3: Fill and Roll the Croissants:

Step 4: Bake to Golden Perfection:

Step 5: Cool and Serve:

Serving Suggestions:

Storing and Reheating Leftovers:

More Comfort Food You'll Love:

Easy Cheesy Chicken Sliders with Marinara Garlic Butter: Another amazing handheld dinner or party food that's always a hit.

How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip: For when you want cheesy comfort in a dippable form.

These Chicken Enchiladas Are My Go-To for Cozy, Crowd-Pleasing Dinners: Another one of my favorite cozy chicken dinners.

These Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays: If you love turkey, this is a must-try recipe.

This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort: For another rich, soulful dish with a fantastic savory sauce.

Final Thoughts:

DIRECTIONS

1. **Prep :** Time: 20 minutes | **Cooking Time:** 18 minutes | **Total Time:** 38 minutes **Yields:** 8 stuffed croissants | **Calories:** Approx. 420 per croissant
2. **Step 1: Preheat and Prep:** First things first, preheat your oven to 375°F (190°C). Line a large baking sheet with parchment paper or give it a light coat of non-stick spray to prevent the croissants from sticking.
3. **Step 2: Make the Creamy Pot Pie Filling:** In a medium skillet, melt the butter over medium heat. Add the diced onions and sauté for 2-3 minutes until they become soft and translucent. Sprinkle the flour over the onions and stir constantly for about 1 minute. This step cooks out the raw flour taste and is key to a thick, creamy sauce.
4. Gradually whisk in the milk and then the chicken broth. Keep whisking to ensure the sauce is smooth and free of lumps. Bring the mixture to a simmer and let it cook for 3-4 minutes, stirring occasionally, until it has noticeably thickened.
5. Remove the skillet from the heat. Stir in the garlic powder, thyme, salt, and pepper. Then, fold in the shredded chicken, chopped turkey bacon, frozen vegetables, and shredded cheddar cheese. Stir until the cheese is melted and everything is well combined. Set the filling aside to cool slightly.
6. **Step 3: Fill and Roll the Croissants:** Unroll the refrigerated croissant dough and carefully separate it into the 8 triangles. Place a heaping spoonful (about two tablespoons) of the cooled pot pie filling at the wide end of each dough triangle. Don't overfill them, or the filling will spill out during baking.

7. Carefully roll up the dough, starting from the wide, filled end and rolling towards the point. As you roll, try to tuck in the sides of the dough to encase the filling as much as possible.
8. Step 4: Bake to Golden Perfection: Place the stuffed croissants on your prepared baking sheet, leaving some space between them. Using a pastry brush, brush the tops and sides of each croissant with the beaten egg. This egg wash is the secret to getting a beautiful, shiny, golden-brown finish.
9. Bake for 15-18 minutes, or until the croissants are puffed up, deeply golden brown, and the filling is hot and bubbly.
10. Step 5: Cool and Serve: Let the pot pie croissants cool on the baking sheet for a few minutes before serving. They will be incredibly hot inside! Serve them warm as is, or with a side of extra gravy for dipping.
11. Serving Suggestions: These rich and savory croissants are a meal in themselves, but they pair beautifully with something light and fresh to cut through the richness. A simple green salad with a bright lemon vinaigrette or a side of steamed green beans or asparagus would be a perfect accompaniment.
12. Storing and Reheating Leftovers: Store any leftovers in an airtight container in the refrigerator for up to 3 days. To reheat and restore their flaky glory, skip the microwave. Place them in an oven or air fryer at 350°F (175°C) for 5-8 minutes, or until warmed through and crispy.
13. More Comfort Food You'll Love: If you're a fan of cheesy, hearty, crowd-pleasing meals, you've come to the right place. Check out these other comfort food classics from the blog:
14. Easy : Cheesy Chicken Sliders with Marinara Garlic Butter: Another amazing handheld dinner or party food that's always a hit.
15. How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip: For when you want cheesy comfort in a dippable form.
16. These : Chicken Enchiladas Are My Go-To for Cozy, Crowd-Pleasing Dinners: Another one of my favorite cozy chicken dinners.
17. These : Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays: If you love turkey, this is a must-try recipe.
18. This : Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort: For another rich, soulful dish with a fantastic savory sauce.
19. Final Thoughts: This recipe is the perfect example of how a simple grocery store shortcut can be transformed into a truly memorable meal. The Turkey Bacon-Stuffed Croissant Pot Pie Eruption is comforting, convenient, and a whole lot of fun to make and eat.
20. I can't wait for you to try it! When you do, please come back and leave a comment and a rating to let me know how it went. And don't forget to follow ChefManiac on social media for more easy and delicious recipe ideas!

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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