

Southern Chicken Cornbread Stuffing Pockets

Golden pie-crust pockets filled with cooked chicken, moist cornbread dressing, softened onion and celery, and thyme.



PREP
40 minutes

COOK
40 minutes

TOTAL
1 hour 20 minutes

SERVES
10 servings (about 18 to 24 pockets)

INGREDIENTS

2 cups fully cooked chicken, shredded into short pieces
2 cups crumbled cornbread
1/4 to 1 cup low-sodium chicken broth, added gradually only as needed
1 small onion, finely diced
1 cup finely diced celery
1 tablespoon butter or olive oil, for sauteing
1 teaspoon garlic powder
1 teaspoon dried thyme
Up to 1 teaspoon salt, to taste; start with less if the chicken and cornbread are seasoned
1/2 teaspoon black pepper
3 packages refrigerated pie crusts (6 crusts total), or enough for the batch
A little all-purpose flour, for rolling
1 large egg, beaten with 1 teaspoon water, for egg wash

DIRECTIONS

1. Soften the vegetables: Melt the butter or heat the oil in a large skillet over medium heat. Add the finely diced onion and celery and cook for 6 to 8 minutes, stirring, until tender. Remove from the heat.
2. Make a moist, shapeable filling: Combine the cooked chicken, cornbread, cooked vegetables, garlic powder, thyme, and pepper in a bowl. Stir in 1/4 cup broth and let stand for 5 minutes. Add more broth a tablespoon at a time only if the filling is dry. It should hold together when gently pressed, with no pooled liquid. Taste and add salt as needed. Let cool before filling the pastry; refrigerate briefly if needed, keeping the total time at room temperature under 2 hours.
3. Prepare the dough: Heat the oven to 400 degrees F and line baking sheets with parchment rated for that temperature. Handle the pie crusts according to their package directions. On a lightly floured surface, cut circles about 5 inches across. Gather and reroll scraps gently once as needed. Keep unused dough refrigerated and use enough crusts for the filling; the yield depends on the dough size and thickness.
4. Fill, fold, and seal: Place about 3 tablespoons cooled filling on one half of each circle, leaving a clean 1/2-inch border. Use less if the dough will not fold easily. Lightly moisten the border with water, fold over, and press the edges together. Crimp firmly with a fork and cut a small steam vent in the top. Do not stretch the dough around too much filling.
5. Brush and bake: Arrange the pockets on the prepared sheets with space between them. Brush the tops lightly with egg wash, keeping it away from the parchment edges. Bake for about 20 to 30 minutes, or as needed for your dough and pocket size, until the pastry is

golden and fully baked and the center of the filling reaches 165 degrees F. Follow any additional package baking requirements. Rotate sheets if needed for even color. If the tops brown early, loosely tent with foil and continue until done.

6. Rest and serve: Let stand for about 5 minutes before serving; the filling will be hot. Expect roughly 18 to 24 pockets, depending on circle size and how much filling each holds. Bake any extra filling separately in a covered dish until it reaches 165 degrees F, or refrigerate it promptly for another use.

SWAPS & NOTES

This full-batch version allows 6 pie crusts instead of the original 2 because the filling amount is much larger than a single two-crust package can hold. Actual dough needs and yield vary.

For a smaller batch with 2 crusts, make about one-third of the filling and season to taste. Keep the full egg for brushing, using only what is needed.

Start with 1/4 cup broth and add more only after resting the mixture. Cornbread moisture varies, and a full cup added immediately can make the filling too wet.

Timing is approximate and includes cooling the filling, shaping the pockets, and a 5-minute rest. Extra oven batches or dough chilling add time.

TIPS FOR SUCCESS

Finely dice the vegetables and use short chicken shreds so the pastry closes easily.

Leave a clean border and avoid filling the pockets too full.

Vent the tops so steam can escape.

Use the thermometer and pastry texture rather than the timer alone, especially for frozen pockets.

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

Original recipe: <https://chefmaniac.com/southern-chicken-cornbread-stuffing-pockets/>