



Macy's Chicken Pot Pie

1	sheet	Frozen pie dough, thawed
3	tablespoon	Butter
¼	cup	Flour
2	cup	Chicken broth
To taste		Kosher salt
To taste		Black Pepper, freshly ground
12	ounce	Chicken breast, cooked
¼	cup	Baby frozen peas, thawed
¼	cup	Fresh corn, cut off the cob
2	tablespoon	Leeks, cut into half moons
¼	cup	Carrot, diced

Preheat oven to 350 degrees.

Dough: Have ready 4 individual casseroles with 1 ½ - 2 cup capacity. Cut circles from the pie dough to fit the tops of the casseroles. Then make a long S cut in the center of the dough, brush the dough with ice water and bake in the oven until golden brown and flaky, about 10 to 15 minutes. Remove from the oven and let cool. Keep at room temperature.

Separately blanch the vegetables: Set large bowl with ice off to side. Place corn and leeks in boiling water for about 20 seconds, carrots for about 2 minutes, or until tender but firm. Place in an ice bath to stop the cooking process and retain their bright color.

Filling: Melt butter in a medium pan and stir in flour. Cook 1 minute. Add broth, whisking until smooth. Heat to a boil and cook 1 – 2 minutes until thickened, season with salt and pepper. Add the vegetables and cook another 2 minutes.

Divide the pot pie filling evenly between the casserole dishes and place a pie top on each casserole to serve.

Makes 4 pies