



GREEK CHICKEN POT PIE

with Puff Pastry

FAMILY



HELLO

PUFF PASTRY

Rich puff pastry is the perfect substitute for traditional pie dough

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 782



Chicken Breasts



Puff Pastry



Greek Seasoning



Garlic



Sweet Bell Pepper



Feta Cheese



Zucchini



All-Purpose Flour



Sour Cream



Chicken Broth Concentrate

BUST OUT

- Baking Sheet
- Paper Towel
- Garlic Press
- Parchment Paper
- Large Non-Stick Pan
- Salt and Pepper
- Measuring Cups
- Olive or Canola oil
- Measuring Spoons
- Unsalted Butter **2** (2 tbsp)

INGREDIENTS

4-person

- Chicken Breasts 680 g
- Puff Pastry **1,2,3,4,8,9** 340 g
- Greek Seasoning 1 tbsp
- Garlic 12 g
- Sweet Bell Pepper 160 g
- Feta Cheese **2** ½ cup
- Zucchini 400 g
- All-Purpose Flour **1** ¼ cup
- Sour Cream **2** 6 tbsp
- Chicken Broth Concentrate 2

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 74°C/165°F.



START STRONG

Preheat the oven to **425°F** (to bake puff pastry). Start prepping when the oven comes up to temperature!



1 BAKE PUFF PASTRY
Wash and dry all produce.* On a parchment-lined baking sheet, unroll puff pastry. Cut **pastry** into quarters to create **4 rectangles**. Cut **each rectangle** into **4 triangles**. Prick all over with a fork. Bake in the **middle** of the oven, until golden-brown, 12-14 min.



2 PREP
Meanwhile, peel, then mince or grate **garlic**. Core, then cut **bell pepper** into ½-inch pieces. Cut **zucchini** in half, lengthwise, then into ½-inch thick half moons. Pat **chicken** dry with paper towel, then cut into ½-inch pieces. Season with **salt and pepper**.



3 COOK CHICKEN
Heat a large non-stick pan over medium-high heat. When pan is hot, add **1 tbsp oil**, then **half the chicken**. Cook, stirring occasionally, until **chicken** is golden-brown and cooked through, 4-6 min. (**TIP:** Cook to a min. internal temp. of 74°C/165°F, as size may vary.**) Transfer **chicken** to a plate. Repeat with another **1 tbsp oil** and **remaining chicken**. When **remaining chicken** is done cooking, transfer to the same plate and set aside.



4 COOK VEGGIES
Reduce the heat to medium. Add **2 tbsp butter**, **bell pepper**, **zucchini**, **garlic** and **Greek seasoning** to the pan. Cook, stirring often, until **veggies** are tender-crisp and **butter** melts, 3-4 min. Sprinkle **flour** over **veggies**. Cook, stirring often, until **all veggies** are coated, 1-2 min.



5 FINISH GREEK FILLING
Add **sour cream**, **broth concentrates** and **2 cups water** to the pan with **filling** and stir to combine. Add **chicken**, including any **juices** from the plate. Cook, stirring together, until **sauce** simmers and thickens slightly, 1-2 min.



6 FINISH AND SERVE
Divide **Greek chicken filling** between plates. Sprinkle over **feta**. Top with **puff pastry triangles**.

DELICIOUS!

This pie is comfort food at its best