

Skillet Chicken Mushroom Pot Pie

INGREDIENTS

For The Filling

- 3 tablespoons butter
- 2 tablespoons olive oil
- 6 skinless boneless chicken breasts
- Salt and pepper to season
- 1 medium onion, diced
- 4 ounces pancetta, cubed
- 4 cloves garlic, minced
- 16 ounces baby Bella mushrooms, sliced
- ¼ cup all-purpose flour
- 2 cups white wine
- 1 Tbsp fresh thyme
- 1 Tbsp smoked paprika
- 1 cup chicken broth
- ¾ cup half & half
- ½ cup fresh parsley

For The Topping

- 8 oz phyllo dough thawed
- 3 tablespoons butter melted for brushing

INSTRUCTIONS

1. Thaw one roll of phyllo, following the thawing instructions on the package. Preheat oven to 350°F.
2. Melt 3 tablespoons of butter and olive oil on medium heat in a 12” cast iron skillet, and chicken thighs, seasoned with salt and pepper, and sear on both sides and cooked through for about 10-12 minutes. Remove from pan and cut into bite-sized pieces
3. Add the onion and pancetta. Sauté for 5 minutes. Add garlic and cook for an additional minute.
4. Add the mushrooms and cook for 5 more minutes.
5. Add flour to vegetables creating a thick paste. Cook for 1 minute. Add flour, paprika, bay leaves, and thyme.
6. Pour the wine slowly into the mixture and deglaze the pan for 2 minutes. Then add the stock slowly to incorporate as well. Let this simmer on low heat for 2 minutes, stirring to make sure no clumps are formed. This will thicken the sauce. Adjust seasoning if needed.
7. Add the chicken back to the mixture. Mix well to combine. Stir in cream and chopped parsley. Cook for 5 minutes or until sauce thickens to desired consistency.

8. Remove the skillet from the stove. Unroll the phyllo dough and cut it into thirds and using your hands scrunch each sheet into bundles. Tuck them into the filling, this will cover the whole pan. Continue until all sheets are tucked in.
9. Melt butter and gently brush the melted butter over the phyllo dough.
10. Add to the oven on the middle rack and bake for 15-20 minutes or until phyllo dough is browned all over.
11. Remove the pie from the oven, and let it rest for 10 minutes before serving.