

A Sutherland Belle

Marry Me Chicken Mini Pot Pies

INGREDIENTS

For the Chicken

- 2 ½ lbs chicken thighs or breast
- 3 tablespoons oil from sun-dried tomatoes, divided*
- 1 teaspoon EACH: onion powder, garlic powder, salt, and pepper
- ½ teaspoon smoked paprika

For the Filling

- ¼ cup dry white wine (you can also use additional chicken stock)
- 1 large onion chopped
- 4 cloves garlic minced
- 3 cups potatoes peeled and diced
- 4 tablespoons butter
- 5 tablespoons flour
- 2 teaspoons Italian seasoning
- 1 teaspoon salt
- 1 teaspoon pepper
- ½ teaspoon dried mustard
- ¼ teaspoon smoked paprika
- 2 cups chicken broth
- 1½ cups heavy whipping cream
- ½ cup julienned sun-dried tomatoes packed in oil
- 3 ounces fresh spinach
- ½ freshly grated parmesan (plus more for topping)
- 1 package (17.3 ounces) Pepperidge Farm Puff Pastry Sheets, thawed
- Melted butter or simple eggwash

INSTRUCTIONS

For the Filling

1. In a large bowl, add the bones less skinless chicken thighs and season with onion and garlic powders, salt, pepper, and smoked paprika. Add 1 tablespoon of oil from the sun-dried tomatoes.
2. Mix until all the chicken thighs are well coated and set aside.

3. In a large pan or Dutch oven over medium heat, add the remaining 2 tablespoons of sun-dried tomato oil (you may need to add olive oil if there isn't enough) and cook the marinated chicken thighs on both sides until golden brown. About 5 minutes per side.
4. Remove the chicken and let rest for 5 minutes. Cut it into bite-sized pieces and set aside. (Don't worry if it isn't completely cooked at this stage)
5. To the same pan, deglaze the pan with white wine for 1 minute. Add onions and sauté for 3-4 minutes. Add garlic and diced potatoes.
6. Allow the potatoes to cook for 4-5 minutes. Stir every 1-2 minutes. Allow the wine to cook out and the potatoes to absorb most of the liquid.
7. Add the butter and, once melted, sprinkle it in the flour. Stir to incorporate the sautéed onions and potatoes with the flour and butter.
8. Pour in the chicken broth and add salt, pepper, Italian seasoning, smoked paprika, and dry mustard. Continue to stir. Simmer for 10 minutes, allowing the gravy to thicken and the potatoes to cook.
9. Return the chopped chicken to the pan, along with sun-dried tomatoes. Pour in heavy cream, parmesan cheese, and spinach. Stir until spinach begins to wilt.

To Assemble

1. Preheat oven to 350F.
2. Unfold and gently roll pastry sheets on a lightly floured surface. Place a 6 oz ramekin top down onto one of the pastry sheets. Using a pizza cutter, cut around the top, leaving a ½ inch overhang. Each sheet will yield 3 circles.
3. Carefully spoon the chicken mixture into the ramekins. Cover each with puff pastry and press down around the rim to adhere. Brush with melted butter or an egg wash. Sprinkle with additional parmesan cheese and pepper. Place the pot pies onto a baking sheet.
4. Bake for 30 minutes or until the filling is hot and bubbling and the pastry is golden brown. If the pastry starts to brown too quickly, loosely cover it with aluminum foil. Let it cool for 5 minutes before eating.