

# SPRING GREENS WITH **FEAST**

## CHICKEN POT PIE WITH PEAS AND PROSCIUTTO

BY CATHERINE NEVILLE



Yield: **6** individual pies

- 1 sheet **puff pastry**, thawed
- **flour**, for working the pastry
- ½ cup **butter**
- 1 large **shallot**, diced
- 2 medium **carrots**, diced
- ½ cup **flour**
- 1 cup **chicken broth**
- ½ cup dry **white wine**
- ¾ cup **whole milk**
- **salt** and **pepper**, to taste
- 2 cups cooked, shredded **chicken**
- ¼ cup chopped **parsley**
- 2 tsp **thyme**
- ½ cup frozen **peas**
- 4 oz **Volpi prosciutto**, chopped
- 1 **egg**

**| Preparation |** Preheat oven to 400°F. Remove puff pastry from package and dust work surface with flour. Roll out puff pastry and cut into rounds that will overhang your ramekins by about ½ inch. Set aside.

In a large skillet, melt butter. Sauté onion and carrots until tender. Add in the flour. Stir and cook until the flour smells a bit toasty. Whisk in the chicken broth, wine and milk, stirring until the flour is fully incorporated. Add in the chicken, parsley, thyme, peas and prosciutto and then season to taste with salt and pepper. If the mixture is too thick, add in more broth or wine.

Fill ramekins with chicken mixture to about ¼ inch from the top of the vessel. Make an egg wash by stirring 1 egg with a bit of water. Brush edge of each ramekin with egg wash and then place puff pastry round on each. Using a sharp knife, cut holes in each crust and then crimp around the edges. Finally, brush egg wash over the pastry. Place the ramekins on a baking sheet and bake for about 30 minutes, until the pastry is golden brown and the filling is bubbly. Allow to cool for 10 minutes or so before you dig in!