



CREAMY CHICKEN POT PIE

with carrots, peas, celery & herb-seasoned brioche

COOK TIME
35 MIN

SERVINGS
2

CALORIES PER SERVING
960

Our chefs take all the guesswork out of chicken pot pie by replacing finicky puff pastry (typically used to form the crust) with a simple and toasty brioche topping. A creamy chicken and veggie filling — made here with carrots, peas, and celery — is covered with the diced, herb-seasoned bread. It's all baked until golden brown, forming a delightfully crunchy contrast to the luxurious filling. That's what we call comfort food!

INGREDIENTS (11 ITEMS)

- 10 oz **Chicken strips**
- 4 oz **Carrots**
- 3 ¼ oz **Peas**
- 1 ¾ oz **Celery**
- 1 whole **Yellow onion**
- 2 whole **Brioche buns** W E
- 3 ½ oz **Coconut cream with corn** T
- 2 oz **Cream cheese** M
- 1 ½ tsp **Garlic, paprika & herb blend**
- 1 tbsp **Flour** W
- 1 whole **Vegetable stock concentrate**

WHAT YOU'LL NEED

- large oven-safe sauté pan
- mixing bowls
- measuring cup & spoons
- whisk
- thermometer
- oven mitt
- cooking oil
- 3 ½ tbsp butter M
- salt & pepper

ALLERGENS

- W WHEAT
- E EGGS
- T TREE NUTS (coconut)
- M MILK



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

Wash and dry fresh produce. Wash hands and surfaces after handling raw poultry. Consuming raw or undercooked poultry may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 PREP

- Preheat oven to 400 degrees.
- Large dice **brioche buns** into pieces, about ¾ inch each.*
- Small dice **celery** into pieces, about ¼ inch each.
- Cut ends off **yellow onion** and discard peel. Halve lengthwise. Lay one half flat and small dice into pieces, about ¼ inch each (reserve remaining half for another use).

*Using a serrated knife will allow you to cut the bread into more uniform pieces.

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 SEASON BREAD

- Place **brioche** in a medium bowl. Drizzle with about 1 tablespoon cooking oil. Season with about half of the **garlic, paprika, and herb blend**, about ¼ teaspoon salt, and a pinch of pepper. Stir to coat.

3 START FILLING

- Pat **chicken strips** dry with paper towels. Cut any larger strips in half lengthwise.
- Heat about 1 ½ tablespoons cooking oil in a large oven-safe sauté pan over medium heat. Add **carrots, celery, and onion** to hot pan. Season with remaining **herb blend**, about ½ teaspoon salt, and about ¼ teaspoon pepper. Cook 3-4 minutes, or until onion is translucent, stirring occasionally.
- Add **chicken** and 1 tablespoon butter. Stir to combine. Cook 4-6 minutes, or until chicken is fully cooked,* stirring occasionally.
- Transfer **chicken and veggies** to a large bowl.

*Chicken is fully cooked when internal temperature reaches 165 degrees and it's no longer pink in the center.

4 FINISH FILLING

- Heat 1 ½ tablespoons butter in pan used for chicken and veggies over medium-low heat. Stir until butter melts. Sprinkle **flour** over butter. Cook 1-2 minutes, or until mixture is smooth, whisking frequently.
- Add 1 cup water and **vegetable stock concentrate** to pan while whisking. Cook 2-3 minutes, or until sauce thickens, whisking frequently.
- Remove from heat. Add **coconut cream with corn** and **cream cheese**. Season with salt and pepper. Whisk until cream cheese is incorporated.
- Transfer **chicken and veggies** to pan. Add **peas** and 1 tablespoon butter. Stir until butter melts.

5 BAKE POT PIE

- Top **filling** with an even layer of **brioche**.
- Transfer pan to oven. Bake 5-10 minutes, or until brioche is lightly browned.*

*Careful! To keep your hands safe, slide a silicone cover (or pot holder) over the handle of the hot pan once it comes out of the oven.

6 PLATE YOUR DISH

- Divide **creamy chicken pot pie** between plates. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (534g)

Amount per serving

Calories **960**

	% Daily Value*
Total Fat 51g	65%
Saturated Fat 21g	105%
Trans Fat 1g	
Cholesterol 185mg	62%
Sodium 1670mg	73%
Total Carbohydrate 76g	28%
Dietary Fiber 7g	25%
Total Sugars 18g	
Includes 1g Added Sugars	2%
Protein 49g	
Vitamin D 0mcg	0%
Calcium 149mg	10%
Iron 6mg	35%
Potassium 570mg	10%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Chicken Strips [chicken], **Yellow Onion**, **Carrots**, **Peas** [peas], **Brioche Buns** [unbleached unbromated enriched flour (wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), water, semolina flour (durum flour, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), whole wheat flour, sugar, eggs, canola oil, butter, salt, yeast, wheat gluten, rye flour, natural dough conditioner (wheat flour, enzymes, salt), cultured wheat flour, natural enzymes], **Cream Cheese** [cultured pasteurized skim milk and cream, whey protein, milk proteins, less than 2% salt, inulin (natural dietary fiber), natural acids, xanthan, locust bean and guar gums, potassium sorbate (maintains freshness)], **Celery**, **All-Purpose Flour** [wheat flour, enzyme added for improved baking, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], **Coconut Cream With Corn** (Corn [corn], Coconut Milk [coconut milk, water, xanthan gum], Lemon Juice [lemon], Ascorbic Acid [ascorbic acid], Granulated Garlic), **Garlic**, **Paprika & Herb Blend** (Granulated Garlic, Sweet Paprika, Italian Seasoning [basil, rosemary, marjoram, oregano, thyme], Dried Parsley, Onion Powder), **Veggie Stock Concentrate** [vegetable juice concentrates (tomato, mushroom, onion, carrot, celery), sugar, maltodextrin, salt, yeast extract, and natural flavor]

Allergen information:

Contains Tree Nuts, Wheat, Milk And Egg

Allergens may be reflected in pantry items listed in the "What You'll Need" section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.