



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 croutons. 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)

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

WHAT YOU'LL NEED

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

ALLERGENS

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

COOKING FOR 4 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.

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

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 for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 PREP

- Preheat oven to 425 degrees.
- Large dice **brioche buns** into pieces, about $\frac{3}{4}$ inch each.*
- Small dice **celery** into pieces, about $\frac{1}{4}$ inch each.
- Cut ends off **yellow onion** and discard peel. Halve lengthwise; save one half for another use. Small dice remaining half into pieces, about $\frac{1}{4}$ inch each.

*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 MAKE CROUTONS

- 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 $\frac{1}{4}$ teaspoon salt, and a pinch of pepper. Stir to coat.
- Spread **brioche** out in a single layer on a foil-lined baking sheet. Bake 5-8 minutes, or until croutons are crisp and lightly browned.

3 START FILLING

- Pat **chicken strips** dry with paper towels. Cut any larger strips in half lengthwise.
- Heat about $1\frac{1}{2}$ 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 $\frac{1}{2}$ teaspoon salt, and about $\frac{1}{4}$ 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.

4 FINISH FILLING

- Heat $1\frac{1}{2}$ 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 **croutons**.
 - Transfer pan to oven. Bake 4-5 minutes, or until pot pie heats through.*
- *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 (520g)

Amount per serving

Calories **960**

	% Daily Value*
Total Fat 57g	73%
Saturated Fat 22g	110%
Trans Fat 1g	
Cholesterol 185mg	62%
Sodium 1570mg	68%
Total Carbohydrate 69g	25%
Dietary Fiber 5g	18%
Total Sugars 17g	
Includes 1g Added Sugars	2%
Protein 46g	
Vitamin D 0mcg	0%
Calcium 162mg	10%
Iron 4mg	20%
Potassium 514mg	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** [bleached wheat flour, malted barley flour, niacin, iron, thiamini monoitrate, riboflavin, folic acid], **Coconut Cream With Corn** (Corn [corn], Coconut Milk [organic coconut, coconut extract, water, organic guar 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.