

Chicken, Mushroom, and Truffle Pot Pie

TOTAL COOKING TIME: 1 hour 45 minutes

1 sheet puff pastry, thawed	1/2 C Lemongrass-Ginger-Orange tea
2 C cooked chicken, shredded	(brewed and cooled)
1 C mushrooms, sliced	2 C chicken broth
1/2 C Oregon black truffles, finely chopped	1/2 C heavy cream
1 C sweet potatoes, cubed	3 T all-purpose flour
1 C carrots, sliced	2 T butter
1 C celery, sliced	1 † thyme
1 C onions, diced	1 † rosemary
	Salt and pepper to taste

PREHEAT THE OVEN: Preheat your oven to 375°F.

PREPARE THE FILLING: In a large pot, melt butter over medium heat. Add onions, carrots, celery, and sweet potatoes, and sauté until softened. Add mushrooms and cook for another 5 minutes. Stir in the flour and cook for 1-2 minutes to form a roux. Gradually add the chicken broth, Lemongrass-Ginger-Orange tea, and heavy cream, stirring constantly until the mixture thickens. Add the cooked chicken, truffles, thyme, rosemary, salt, and pepper. Mix well and remove from heat.

ASSEMBLE THE POT PIE: Pour the filling into a baking dish. Cover with the puff pastry, sealing the edges and cutting slits for steam to escape.

BAKE THE POT PIE: Bake in the preheated oven for 45-50 minutes, or until the puff pastry is golden brown.

COOL AND SERVE: Allow the pot pie to cool for a few minutes before serving.