

Chicken Pie with Leeks and Thyme

Ingredients

- 1 large egg
- 2 puff pastry round pie shells
- 1/2 cup (4 ounces) unsalted butter
- 2 cups thinly sliced leek (from 1 large leek)
- 1 cup chopped carrots (from 3 medium carrots)
- 1/2 cup all-purpose flour (about 2 1/8 ounces)
- 2 cups chicken stock
- 4 cups shredded rotisserie chicken
- 1 cup frozen petite sweet peas, thawed
- 1/4 cup heavy cream
- 1 tablespoon Dijon mustard
- 1 tablespoon chopped fresh flat-leaf parsley
- 2 teaspoons chopped fresh thyme, plus thyme leaves for garnish
- 1 1/2 teaspoons kosher salt
- 1/2 teaspoon black pepper
- 1 teaspoon of coriander

Directions

Gather the ingredients.

Stretch 1 pie crust on a spring form mold

Preheat oven to 400°F with rack in lower third of oven. Melt butter in a deep 10-inch skillet over medium-high. Add leek and carrots; cook, stirring often, until softened, about 6 minutes. Sprinkle with flour; cook, stirring constantly, 1 minute.

Stir in stock; bring mixture to a simmer.

Simmer, stirring constantly, until mixture thickens, 1 to 2 minutes.

Stir in chicken, peas, cream, Dijon, parsley, thyme, salt, and pepper and Coriander.

Remove from heat.

Transfer to the spring form and cover with the second pie shell.

Egg wash the top

Bake until top is browned, about 20 minutes. Remove from oven and let stand 10 minutes. Sprinkle with fresh thyme leaves and serve.