

Chicken Pot Pie with Hashbrown Crust

15 ounces frozen hash browns, keep frozen until ready to bake (this prevents the potatoes from getting wet and subsequently soggy)
3 tablespoons olive oil, divided
6 ounces egg noodles, regular or [yolk-free](#)
1 pound boneless skinless chicken breasts, cut into bite-size pieces
1/2 cup minced white onion
2 cloves garlic, minced
Salt and ground black pepper
2 tablespoons unsalted butter
2 tablespoons all-purpose flour
2 cups chicken broth
1 tablespoon [tomato paste](#)
1 teaspoon Dijon mustard
1 teaspoon dried oregano
1 teaspoon dried basil
1/2 cup frozen mixed vegetables of choice (I used half corn and half peas), keep frozen until ready to use
2 tablespoons grated parmesan cheese

Preheat the oven to 375 degrees. Line a [large baking sheet](#) with [parchment paper](#). Place the frozen hash browns in a large bowl. Add 2 tablespoons of the oil, 1/4 teaspoon salt and 1/4 teaspoon black pepper and toss to coat (use your hands to coat the potatoes evenly). Transfer the potatoes to the prepared baking sheet and spread out as much as possible. Bake for 30 minutes, until the potatoes are golden brown and tender, stirring halfway through cooking.

Meanwhile, cook the egg noodles according to the package directions. Drain and set aside.

Heat the remaining tablespoon of oil in a large skillet over medium-high heat. Add the chicken and cook until browned on all sides, stirring frequently. Remove the chicken from the pan and set aside.

Melt the butter in the same skillet over medium heat. Add the onion and garlic and cook for 2 minutes. Add the flour and stir until the onion and garlic are coated. Whisk in the broth and bring to a simmer. Whisk in the tomato paste, Dijon mustard, oregano, and basil. Return the chicken (and any accumulated juices) to the skillet. Simmer for 10 minutes, stirring occasionally. Stir in the frozen vegetables and parmesan cheese. Fold in the noodles. Cook for 1 minute to heat through. Season to taste with salt and pepper. Spoon the mixture into serving bowls and top with the hash browns.

Serves 4