

Savoury Chicken & Veggie Skillet Bake

TOTAL TIME	SERVING / SIZE	SERVINGS
60 mins	Heaping 1 cup (250 mL)	12



A hearty combination of tender chicken, savoury vegetables, and creamy Signature Cream of Chicken Soup, all baked together in a skillet under a crisp, golden layer of Pepperidge Farms puff pastry. Fresh chives and parsley add a burst of flavor to this savoury delight.

MADE WITH

 Signature Cream of Chicken
CASE CODE 08054

 Pepperidge Farm® Puff Pastry Sheets
CASE CODE 18463

Ingredients

60 mL	Canola oil
325 g	Onions, chopped
200 g	Celery, chopped
300 g	Carrots, chopped
6 g / 2.4 g	Salt and pepper, each
1 tub (1.81 kg)	Signature Cream of Chicken
500 mL	Milk
330 g	Corn
450 g	Peas
10 g	Fresh chives, finely chopped
4 sheets	Pepperidge Farm® Puff Pastry Sheets
	Flour for dusting
120 mL	Eggs, beaten
15 mL	Water
8 g	Fresh parsley, finely chopped

Directions

- Heat oil in large skillet set over medium heat; cook onions, celery, carrots, salt and pepper for about 10 minutes or until tender. Let cool completely.
- Stir together soup, milk, onion mixture, corn, peas and chives.
- Preheat oven to 200°C (400°F). Place puff pastry sheets on lightly floured surface. Cut out three 15 cm (6-inch) rounds of pastry from each sheet to make a total of 12. Divide filling among twelve 12.5 cm (5-inch) cast iron skillets, adding heaping 250 mL (1 cup) filling for each serving.
- Top each serving with round of puff pastry. Beat together egg with 15 mL (1 tbsp) water; brush tops of pies with egg wash. Cut three slits in top of each pastry for steam vents.
- Bake for 15 to 20 minutes until pastry is golden brown and filling is bubbling. Keep warm for service.
- Sprinkle each pot pie with 3 mL (½ tsp) parsley before serving.