

Fabio's Chicken Pot Pie
Recipe by Fabio Viviani

For the crust:

1¾ cups all-purpose flour
½ cup grated Parmesan cheese
1 teaspoon sugar
1 teaspoon salt
1½ sticks cold butter (12 ounces), cut into small chunks
¼ cup ice water

For the filling:

½ cup extra virgin olive oil
1 cup diced celery (1/3-inch dice)
1 cup diced onions (1/3-inch dice)
1 cup diced carrot (1/3-inch dice)
1 teaspoon salt plus additional if needed
¼ teaspoon black pepper
1 cup diced potatoes (1/3-inch dice)
4 boneless, skinless chicken breasts, cut into bite-size cubes
¾ cup all-purpose flour
2¼ cups chicken broth
1 cup diced broccoli
½ cup peas
2 sprigs fresh parsley, chopped
2 sprigs fresh oregano, chopped
2 eggs

Preheat oven to 400° F.

Prepare the crust:

Place the flour, Parmesan, sugar, and salt in the bowl of a food processor, and pulse a few times to combine.

Add the butter and pulse until the butter has been reduced to slightly smaller pieces. With the motor running, slowly add the ice water, until the dough comes together.

Transfer the dough quickly to a lightly floured surface, and knead it briefly a few times until it forms a ball. Flatten the ball slightly.

Wrap the dough in plastic wrap and refrigerate it while you make the filling.

Prepare the filling:

In a pot, heat the olive oil over medium-high heat.

Add the celery, onions, and carrots, and season with a pinch of salt and pepper.

Sauté, stirring occasionally, just until the mixture starts to caramelize.

Add the potatoes, and sauté until the potatoes start to brown around the edges and the onions are a little more caramelized.

Stir in the chicken with another pinch of salt and pepper, and continue to sauté, stirring occasionally, until all the meat turns white, about 10 minutes.

Sprinkle the flour over the chicken and vegetables, stirring well so that the flour evenly coats the mixture, and cook for 1 minute, stirring constantly.

Gradually stir in the chicken broth.

Bring to a boil over medium heat, stirring constantly. Simmer for about 1 minute.

Stir in the broccoli and then the peas; heat through.

Remove the pot from the heat and stir in the parsley and oregano.

Season with more salt and pepper to taste.

Assemble the potpies:

In a small bowl, whisk together the eggs with a pinch of salt and a little water, and set aside.

On a lightly floured surface, roll the dough to a 1/3-inch thickness.

Cut out 6 rounds that are slightly larger than 6 oven-safe bowls.

Ladle the hot filling into the bowls.

Top each bowl with a round of dough, fitting the dough inside the bowl rim so that it touches the filling. Flute the edges of the dough.

Brush the dough with the prepared egg wash.

Cut small slits in the dough to let steam escape.

Place the bowls on a baking sheet, and bake until the pastry is golden brown, and the filling is bubbly, 30 to 45 minutes.

Let stand for 5 minutes before serving.

Culinary Tips:

If you're short on time, you can make the dough ahead and refrigerate it for up to two days.

For deepest flavor, season the filling at every step of the recipe.

The filling can be made ahead of time, but reheat it before you fill the bowls. If the filling is hot when it goes into the oven, the baking time is reduced.

Frozen peas will work beautifully in this recipe if fresh peas are unavailable. Simply defrost and drain off excess water.