



THE J.M. SMUCKER Co

# Chicken Pot Pie with Canola Oil Pastry

**Prep Time Cook Time Serves Difficulty**

30 mins 25 mins 4 N/A

## Ingredients

- **Filling:**
- 4 carrots, chopped
- 3 celery stalks, chopped
- 1 onion, chopped
- 4 tbsp (50 mL) Canola Oil
- 3 tbsp (45 mL) chopped fresh thyme
- salt and pepper to taste
- 1/4 cup (50 mL) **Robin Hood®** Original All Purpose Flour

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- 2 cups (500 mL) hot chicken stock
- 1 cup (250 mL) green peas
- 3 cups (750 mL) cooked chicken, cubed
- **Canola Oil Pastry:**
- 2 1/4 cups (550 mL) **Robin Hood®** Original All Purpose Flour
- 1 tsp (5 mL) salt
- 3/4 cup (175 mL) Canola Oil
- 1/4 cup (50 mL) water
- 1 egg, beaten

## Directions

### Step 1:

Preheat oven to 425°F (220°C).

### Step 2:

Filling: Cook carrots, celery, and onion in oil in large skillet over medium high heat, until tender crisp. Add thyme, salt and pepper to taste. Sprinkle with flour and mix so that all vegetables are coated. Cook, about 3 to 5 minutes, stirring occasionally. Carefully stir in hot chicken stock, reduce heat to medium and continue cooking until sauce has thickened to desired consistency. Add peas and chicken and stir. Pour into 8 cup (2 L) casserole dish or 4 individual oven proof bowls.

### Step 3:

Canola Oil Pastry: Combine flour and salt in large bowl. In separate small bowl, combine oil and water. Add to flour mixture all at once, using a fork to combine. Dough will look "mealy". Line rolling surface with waxed or parchment paper. Drop dough onto prepared surface and knead until dough comes together. Dough will be sticky and difficult to work with. Place another piece of waxed or parchment paper on top of dough and roll with rolling pin to 1/4" (0.5 cm) thick.

### Step 4:

Brush beaten egg around edge of casserole dish. Carefully place pastry on top, pushing down on edges so they stick to casserole. Trim pastry and save for another use. Cut slits on top for steam to escape and brush with remaining beaten egg.

### Step 5:

Bake in preheated oven for 20 to 25 minutes, until pastry is golden brown. Serve immediately. Filling will be very hot!

## Images

