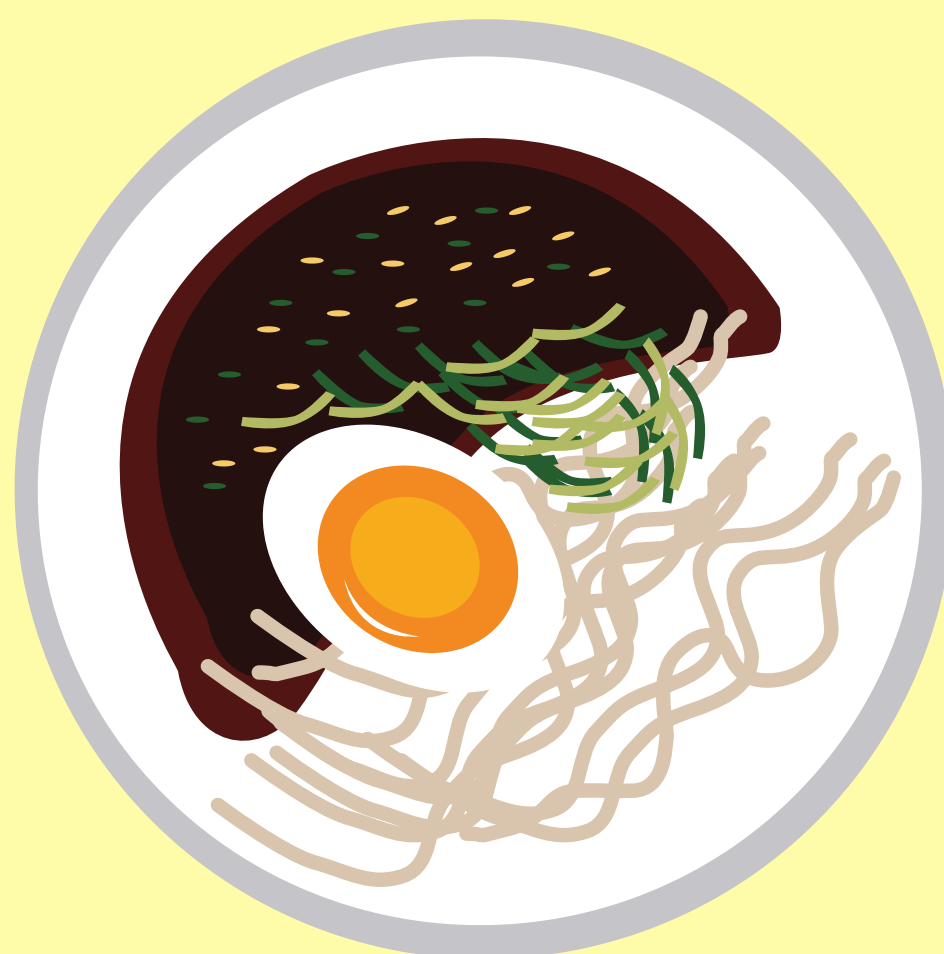


ROM-COM COMFORT

Skillet Chicken Pot Pie

Tender chicken, sweet vegetables, and a creamy herb sauce tucked beneath golden puff pastry. This comforting one-pan classic is perfect for a relaxed evening and a feel-good movie.



PREP: 15 minutes · COOK: 35–40 minutes · SERVES: 4

YOU'LL NEED

For the Creamy Filling

- 2 tablespoons butter
- 1 small yellow onion, diced
- 2 carrots, diced
- 2 celery stalks, diced
- 2 garlic cloves, minced
- 3 tablespoons all-purpose flour
- 2 cups low-sodium chicken stock
- ½ cup whole milk or unsweetened plant-based milk
- 2 cups cooked shredded chicken
- 1 cup frozen peas
- 1 teaspoon dried thyme
- ½ teaspoon black pepper
- ½ teaspoon salt, or to taste

For the Golden Pastry

- 1 sheet puff pastry, thawed
- 1 egg, beaten with 1 tablespoon water

ALL YOU HAVE TO DO

1. Preheat the oven

Heat the oven to 400°F (200°C). Use a 10-inch oven-safe skillet.

2. Soften the vegetables

Melt the butter over medium heat. Add the onion, carrots, and celery. Cook for 6–8 minutes, stirring occasionally. Add the garlic and cook for another 30 seconds.

3. Make the creamy sauce

Stir in the flour and cook for 1 minute. Gradually whisk in the chicken stock, followed by the milk.

4. Add the filling

Stir in the shredded chicken, peas, thyme, salt, and pepper. Simmer for about 5 minutes, until the sauce thickens slightly.

5. Add the pastry

Lay the puff pastry over the filling. Trim any excess, cut three small vents in the top, and brush with the egg wash.

6. Bake until golden

Bake for 20–24 minutes, or until the pastry is puffed and deeply golden and the filling is bubbling. Rest for 5 minutes before serving.

MOVIE-NIGHT TIPS

Make-ahead: Prepare the filling up to one day ahead and refrigerate. Add the pastry just before baking. If baking the assembled pie straight from the refrigerator, allow extra time and check that the center is thoroughly heated.

Shortcut:

Rotisserie chicken works beautifully. Remove the skin and shred the meat before adding it to the filling.

Serving idea:

Pair with a simple green salad or roasted green beans, then settle in with your favorite romantic comedy.

QUICK FAQ

Can I use rotisserie chicken?

Yes! It makes this recipe especially convenient. Shred the cooked meat and stir it into the sauce.

Can I make it ahead?

Yes. Prepare and chill the filling a day in advance. Add the pastry before baking. Allow additional baking time if the filling is cold.

How do I know it's ready?

The pastry should be golden and crisp, and the filling should bubble around the edges. Make sure the center is piping hot.

Comfort food, one skillet, and a movie worth staying in for.