



Chicken Pot Pie

Ingredients:

1 pre-baked HH pot pie shell

1 C. griddled mash

4 oz. chicken stock

8 oz. roasted chicken

2 oz. sliced mushroom

3 oz. fresh broccoli

4 oz. chopped tomato

½ c. red potato-cooked and cut

½ c. carrots- cooked and cut

10 oz. vegetable cream

1 oz. fresh spinach

Plating

Heat pie shell in oven for 4 minutes.

In a heated sauté pan, add chicken stock, chick and all veggies except for carrots and spinach; cook until tender, add veggie cream and cooked carrots.

Bring to boil and remove from heat.

Toss in fresh spinach.

In a large pasta bowl, place griddled mash in center and nestle pie shell upright-diagonally on mash. Fill in center of pie shell with chicken mixture.

Place rosemary prig in center, lean handful of pasta vertically against rosemary.