



Beer chicken pot pie

Makes: 6 servings

Method: boil, bake

Prep time: 30-40 minutes

Cooking time: 45-50 minutes

For this recipe you will need:

- 2 TBSP olive oil
- 2 garlic cloves
- ½ large onion, chopped
- 2 chicken breast, shredded
- 1 cup chicken broth
- 1 12oz beer bottle
- 1 large carrot, sliced
- 2 celery stalks, sliced
- 1 potato, cubed
- 1-2 TBSP fresh parsley, finely chopped
- 1 tsp oregano
- salt and pepper
- ½ cup rice
- 1lb puff pastry
- 1 egg for coloring

Preparation:

1. In a large pot sauté garlic and onion in olive oil over medium high heat.
2. Add shredded chicken and let it fry for a little while 5-6 minutes.
3. Add vegetables, chicken broth, beer, parsley and oregano. Stir to mix ingredients.
4. Bring it to a boil and reduce heat to medium.
5. Adjust seasoning and add rice.
6. Cover and let it cook for about 20 minutes or until rice is tender and the liquid has consumed.
7. Preheat oven to 350°F.
8. In the meantime extend the puff pastry with a rolling pin to cover the bottom and sides of a 9x13" baking pan.
9. Roll the rest of the puff pastry to make a cover for the potpie.
10. When the chicken and vegetables are ready, pour them in the baking pan and cover with the rest of the puff pastry.
11. Seal the sides of the pot and brush an egg over the pastry cover for coloring.
12. Punch holes on the puff pastry cover with a fork to let steam out.
13. Bake for 45 minutes. Serve hot and enjoy!

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