

Skillet Chicken Pot Pie with Butternut Squash

Bon Appétit | February 2013



Makes 6 servings

INGREDIENTS

- 1/4 cup olive oil
- 1 cup frozen white pearl onions, thawed
- 4 garlic cloves, finely chopped
- 1 tablespoon chopped fresh sage
- 1 small bunch kale, center ribs and stems removed, leaves chopped
- Kosher salt, freshly ground pepper
- 1/4 cup all-purpose flour
- 3 cups low-sodium chicken broth
- 1/2 small butternut squash, peeled, cut into 1/2" pieces (about 1 1/2 cups)
- 1/2 rotisserie chicken, meat torn into bite-size pieces (about 1 1/2 cups)
- 1 sheet frozen puff pastry (such as Dufour or Pepperidge Farm), thawed
- 1 large egg

PREPARATION

Place a rack in upper third of oven; preheat to 425°F. Heat oil in an 8" cast-iron or other heavy ovenproof skillet over medium-high heat. Add onions; cook, stirring occasionally, until beginning to brown, about 4 minutes.

Reduce heat to medium-low. Add garlic and sage to skillet and cook, stirring occasionally, until garlic begins to brown, about 2 minutes.

Add kale and season with salt and pepper. Cook, tossing often, until wilted, about 4 minutes. Sprinkle flour over. Cook, stirring constantly, for 4 minutes.

Stir in broth, 1/2-cupful at a time, then add squash. Bring to a boil, reduce heat, and simmer until squash is just softened and broth is thickened, 8-10 minutes. Add chicken to skillet, stir, and season with salt and pepper.

Unfold pastry and smooth any creases; place over skillet, allowing corners to hang over sides. Whisk egg and 1 teaspoon water in a small bowl. Brush pastry with egg wash; cut four 1" slits in top to vent.

Bake pot pie until pastry is beginning to brown, 15-20 minutes. Reduce oven temperature to 375°F and bake until pastry is deep golden brown and crisp, 15-20 minutes longer. Let cool for 10 minutes before serving.

Per serving: 260 calories, 14 g fat, 2 g fiber