



POLLOCK'S POT PIE WITH PETIT POIS

*Inspired By Mameve Medwed's new novel
OF MEN AND THEIR MOTHERS*

Ingredients

3 tablespoons butter
1 cup diced carrots
2 leeks, sliced
3 ½ cups chicken broth
1 chicken bouillon cube
1 ½ lbs skinless boneless chicken breast halves
½ cup whipping cream
½ cup frozen pearl onions
1 10 oz package frozen baby peas
¼ cup chopped parsley
Pillsbury pie crust

Preparation

Preheat oven to 375°F. Butter tin or glass pie plate and line with pastry. Transfer to refrigerator and chill.

Melt butter in large saucepan over medium-high heat. Add diced carrots and leeks; sauté 5 minutes. Add broth and bouillon; bring to boil. Add chicken. Reduce heat to medium-low and simmer until chicken is just cooked through, about 12 minutes.

While chicken is cooking, bake pie crust for about 10 minutes or until slightly golden.

Remove chicken from large saucepan. Increase heat to medium; boil mixture until reduced to 1 1/2 cups, about 15 minutes. Add cream and return to boil. Add frozen onions; cover and cook until tender, about 10 minutes. Remove pan from heat. Cut chicken into bite-size chunks and add to pan. Mix in peas. Season with salt, pepper and parsley.

Pour mixture into baking dish. Top with pastry; press overhang to sides of dish. Bake until golden, about 35 minutes.