



*All the goodies in a hearty chicken pot pie served in a crusty bread bowl.*

*I wanted a dish that would travel well and reheat easily. I decided that the filling in a chicken pot pie ladled into a bread bowl for serving was just the thing.*

Yield: 2 servings

1 chicken breast, no skin, no bone, R-T-C  
2 tablespoons unsalted butter  
2 tablespoons all-purpose flour  
1 cup chicken stock  
1/2 cup broccoli florets, blanched  
1/2 medium carrot, peeled and sliced 1/4" thick  
1 celery rib, sliced 1/4" thick  
1/4 cup frozen peas  
1/2 cup mushroom caps, quartered  
1/4 cup frozen pearl onions

Canola oil, as needed  
1 teaspoon dried basil  
1/4 teaspoon dried oregano  
1/4 teaspoon dried rosemary  
1 tablespoon dried parsley  
1/2 teaspoon dried thyme  
Kosher salt, to taste  
Black pepper, to taste  
2 crusty rolls or small loaves of bread

Dice chicken into 1/2-inch cubes.

Heat oil in pan and saute chicken until lightly browned and cooked through. (Because the chicken is already cut up into bite-size pieces this won't take long - about 15minutes.) Remove and reserve chicken.

Add more oil to pan if needed. Sweat carrots, celery, and mushrooms in oil until tender. Remove and reserve in bowl with the chicken.

Melt butter in pan and add flour to make a roux. Let the roux bubble up and stir it down about three times to make a white or light blond roux. Whisk in chicken stock and cook until thickened. Stir in herbs

Bring sauce to a simmer and add chicken and all the vegetables. Simmer until peas and onions are heated through.

Taste and adjust seasoning.

Cut the top 1/4 to 1/3 off the bread depending on the size of bread you choose. Tear out insides to leave a bread bowl. Reserve insides for another use.

Ladle in the chicken filling and place top of loaf back on the bowl to serve.

