

Chicken Pot Pie Galette

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Ingredients:

1 1/4 cups unbleached all-purpose flour
1 cup shredded sharp cheddar cheese
1 tablespoon minced fresh thyme
1/4 teaspoon salt
1/2 cup cold butter, cubed
1/4 cup ice water

Filling:

2 tablespoons butter
2 tablespoons olive oil
2 large carrots, sliced
1 celery rib, diced
1 small onion, diced
10 ounces sliced fresh mushrooms (preferably shiitake and baby Bella)
2-3 cups kale, rib removed and chopped
2 garlic cloves, minced
3 tablespoons unbleached all-purpose flour
1 cup chicken broth, warm
Salt and pepper to taste
2 cups shredded or cubed cooked chicken
1/2 teaspoon minced fresh oregano
Chopped fresh parsley for topping

Directions:

1. Combine flour, thyme, cheese, and salt in a bowl.
2. Cut in butter using a pastry cutter until crumbly.
3. Gradually add ice water, tossing with a fork until the dough holds together when pressed.
4. Use your hands to shape it into a disk, cover it with plastic wrap, and refrigerate for 1 hour.
5. For the filling, melt butter and olive oil in a large saucepan over medium-high heat. Add carrots, celery, and onion with a sprinkle of salt and cook and stir until slightly softened 5-7 minutes.
6. Add the mushrooms and cook for 3 minutes longer.

7. Prep the kale by cutting out the rib and then coating the leaves with a little olive oil and use hands to massage. This helps to break it down and make it softer in texture. Use a knife to cut the kale, add it to the skillet with another sprinkle of salt, and cook for a few minutes.
8. Add in the garlic and cook until fragrant, about a minute.
9. Sprinkle the filling mixture with the flour and cook for about a minute to help remove the raw flour taste and coat the veggies.
10. Slowly stir in the chicken broth and cook until the mixture starts to thicken about 2-3 minutes.
11. Stir in chicken and oregano and mix until coated.
12. Preheat the oven to 400°.
13. Roll the dough into about a 12-inch circle and transfer to a baking sheet lined with parchment.
14. Spoon filling into the center of the crust, leaving a couple of inches around the outside. Fold the edges over the filling, pleating as you go, leaving the center uncovered.
15. Bake until the crust is golden brown and filling is bubbly, 30-35 minutes.
16. Cool for 15 minutes before slicing.
17. Sprinkle with parsley and serve.