

Marie Saba

from my kitchen to yours

Handheld Pot Pies

Makes 12 handheld pies

Ingredients:

- 2 Tablespoons (28 g) unsalted butter
- 1/2 medium onion, chopped
- 1 stalk celery, diced
- 1 carrot, peeled and diced
- 2 cloves garlic, diced
- 2 sprigs fresh thyme
- 1 teaspoon Kosher salt
- Freshly ground pepper
- 2 Tablespoons all-purpose flour
- 1/2 cup dry white wine
- 1/2 cup chicken broth
- 1/2 cup half-and-half
- 1/2 cup frozen peas
- 2 to 2 1/2 cups cooked, diced chicken or turkey
- 1 teaspoon Worcestershire sauce
- 3 pie crusts or puff pastry (homemade or store bought)



Egg wash: 1 egg + 2 teaspoons water, whisked

Instructions:

1. Melt butter in a large skillet over medium-high heat. Add onion, carrots and celery and cook, stirring frequently, until soft, about 15 minutes. Add garlic, thyme, salt and pepper. Cook until fragrant, about 2 minutes.
2. Reduce heat to medium and sprinkle flour over vegetables and cook, stirring frequently, about 1 minute. Add wine and broth, stirring and cooking until flour is no longer visible and some alcohol is cooked off, about 4 minutes.
3. Add half-and-half, peas, chicken, and Worcestershire; stir and continue cooking 2 minutes more. Taste and adjust salt if needed. Transfer filling to another container and refrigerate until completely cool.

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4. On a lightly floured surface, roll out one pie crust into a 15x10-inch (38x25-cm). (Puff pastry may roll out a little smaller, depending on the brand.) Cut into 4 rectangles. Place about 1/4 cup filling on one side of each rectangle, leaving room around the edge. In a small bowl, whisk together egg and water. Using egg wash to brush around the edge, fold the rectangle in half, and press to seal. Using the tines of a fork, press around the edge to create a decoration and further seal the edge. Cut 3 slits in the top of the crust so steam can escape. Repeat with remaining filling and pie crusts.
5. Just before baking, brush pies with egg wash.
6. **AIR FRYER:** Place 2-4 pies in the basket of an air fryer. Set temperature to 350 F (176 C) and air fry for 15-18 minutes. Serve warm.
7. **OVEN:** Place pies on a parchment-lined baking sheet. Preheat oven to 400 F (204 C) and bake for 18-20 minutes. Serve warm.

Variations:

- For a wine-free version, use 1 cup chicken broth, 1/2 cup half-and-half, and 1/2 teaspoon apple cider or white balsamic vinegar.
- For a lighter version, use whole milk in place of half-and-half.

Make-Ahead Tips:

- To freeze before baking: Freeze on a parchment-lined baking sheet for about 2 hours. Wrap in plastic and store in a freezer bag or container for up to 3 months. When ready to bake, remove plastic, add egg wash, and air fry at 350 F (176 C) for 18-20 minutes.
- To freeze after baking: Cool completely. Freeze on a parchment-lined baking sheet for about 2 hours. Wrap in plastic and store in a freezer bag or container for up to 2 months. To reheat, remove plastic and air fry at 325 F for 10-12 minutes.