



Southwestern Chicken Pot Pie

ingredients

For Cornmeal Pastry.

- 1 cup flour
- 1/2 cup yellow cornmeal
- 1/2 tsp. salt
- 1/2 cup (1 stick) unsalted butter
- 1/2 cup cold water

For Filling

- 4 green onions, cut diagonally into 1/2 inch pieces
- 2 carrots, pared, half lengthwise and diced into 1/4" pieces
- 2 tsp. chili powder
- 3 tbsp. unsalted butter
- 3 tbsp. flour
- 1-1/2 cups milk
- 1/2 cup chicken broth
- 3 cups cooked chicken meat, cubed
- 1 - 15 oz can black beans
- 1 - 10 oz can corn kernalns w/red and green peppers, drained
- 1 - 4 oz. can green chilies, drained
- 1/4 tsp. salt
- Pasilla chilis for a bit of heat, optional

directions

Prepare Cornmeal Pastry.

- Combine flour, cornmeal & salt in a medium bowl
- With pastry blender or two knives, cut in butter until mixture resembles coarse crumbs
- Sprinkle cold water, 1 tbsp. at a time over mixture, tossing lightly with a fork
- Continue to add 1 tbsp. of water until pastry is moist enough to hold together
- Shape into a ball and cover with plastic wrap.
- Refrigerate until ready to use

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Southwestern Chicken Pot Pie

continued

directions

Prepare Filling

- Cook green onions, carrot & chili powder in butter, in 10" skillet until slightly soften, about 5 minutes
- Add flour, cook stirring constantly, add milk, chicken broth, stir until mixture thickens, about 1-2 minutes
- Stir in cooked chicken, black beans, corn, chilis & salt
- Spoon chicken mixture into a 13x9x2 " baking dish
- Roll pastry out on lightly floured surface, in a rectangle, with a floured rolling pin
- Center pastry over filling
- Fold overhang over pastry and press to form a decorative edge
- Using a sharp knife, cut vents into pastry
- Bake in a preheated oven at 350° for 35 to 40 minutes or until pastry is golden and chicken mixture is heated

Note: Pastry can be prepared 2 or 3 days ahead, refrigerated & wrapped in plastic wrap.
Filling can be prepared 1 day ahead, covered and refrigerated.