

Chicken Pot Pie Pastries

Description

Serves 2–3. Diced chicken breast, tender peas, and carrots are lightly seasoned in a cream sauce, then wrapped in flaky puff pastry. Sure to be a family favorite. **Entree Includes:** Chicken Pot Pie Pastries. Salad shown in photo is serving suggestion.

Cooking Instructions

This dish is an all-in-one dish.

Freezer to Oven: Preheat oven to 400°F. Place frozen pastries, uncovered, on a greased baking sheet. Leave a little space between the pastries so they do not get soggy. Bake approximately 40–50 minutes, until golden brown, flaky, and steaming throughout.

Internal temp: 165°F.

Serving Suggestions: Serve with a spring mix salad topped with mandarin oranges, sliced almonds, and raspberry vinaigrette. Pinot Grigio.

Please Note: Cooking times are estimates and may vary based on your oven, equipment, and how frozen the dish is when placed in the oven.

Nutritional Information

Serving size: 1/2 pastry.

Per Half-Pastry: 415 cal, 27g fat, 9g saturated fat, 60mg cholesterol, 420mg sodium, 49g carbohydrates, 2g fiber, 26g protein.

Contains: dairy, egg, wheat, soy.

Lifestyle: Nut-Free.

Ingredients: chicken, half & half, peas, carrots, puff pastry sheets, cream base (flour, parmesan cheese, salt, nutmeg, white pepper, granulated garlic, canola oil), garlic powder, oregano, chicken base, pepper, egg.

Please Note: Because Dinner Done dishes are hand-crafted, exact information may vary. Serving size: 1/2 pastry.



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