Skillet Chicken Pot Pie with Penzeys Ozark Seasoning & Puff Pastry

Prep: About 30 minutes | Cook: About 1 hour | Makes: 6 servings

A cozy skillet chicken pot pie with tender chicken, carrots, potatoes, celery, optional mushrooms, a creamy Ozark-seasoned sauce, and golden puff pastry.

Ingredients

• 2 pounds boneless, skinless chicken breast, diced

• Olive oil, as needed

• Kosher salt and freshly ground black pepper, to taste

• Garlic powder and dried thyme, to taste

• ⅛ cup Penzeys Ozark Seasoning, divided, or a similar dried seasoning blend

• 2 medium onions, diced

• 2 celery stalks, diced

• A handful of baby carrots, diced

• 1 cup mushrooms, lightly diced (optional; Matty detests mushrooms but loves truffles)

• 5 or 6 baby potatoes, any color or variety, quartered

• 2 teaspoons chopped garlic

• ⅓ cup all-purpose flour

• ½ cup heavy cream

• 2½ cups chicken stock

• Store-bought puff pastry, 1 or 2 sheets as needed

• 1 large egg

• 1 teaspoon water, for the egg wash

• Cypress Sea Salt (flaky sea salt from Cypress), or another flaky sea salt, for sprinkling

Method

1. Heat the oven to 425°F. Line a sheet pan with parchment paper and set aside.

2. Season the diced chicken with olive oil, salt, pepper, garlic powder, thyme, and some of the Ozark seasoning. Set aside to marinate for 15 minutes while you preheat the pan.

3. Cook the chicken in the pan until lightly browned, then transfer it to a plate, leaving the juices in the pan. Add the onions, celery, carrots, potatoes, and mushrooms, if using. Season with salt, pepper, and a little more Ozark seasoning; sauté in the rendered chicken fat until browned. Add the chopped garlic and sauté until fragrant.

4. Add the flour to the vegetables and cook, stirring, for 3 to 4 minutes until lightly browned and the raw flour taste has cooked away.

5. Slowly add the heavy cream and chicken stock, stirring and scraping the bottom of the pan to loosen any browned bits. Simmer until the sauce thickens. Add the chicken back to the pan and warm it through.

6. Carefully unfold the puff pastry. Working quickly, place it over the skillet. It doesn’t need to be a perfect circle; let some of the pastry hang over the sides to help keep it from shrinking too much. If it isn’t wide enough or needs to be thinner, flour a cutting board or marble countertop and roll it to the desired size and thickness. You can also overlap two sheets by about half and roll them together into one larger sheet. If you roll out the pastry, refrigerate it for 15 minutes so the butter can firm up and create flaky layers.

7. Whisk the egg with 1 teaspoon of water and brush it over the pastry. Cut three 2½-inch slits about 1 inch apart, then sprinkle the top with Cypress Sea Salt or another flaky sea salt. Place the skillet on the lined sheet pan to catch any drips in the oven.

8. Bake at 425°F for 20 to 25 minutes. Reduce the oven to 375°F and continue baking for another 15 to 20 minutes, until the pastry is baked through and the filling has thickened considerably. If the pastry edges are browning too quickly after the first bake, cover those areas with strips of aluminum foil so the center can keep cooking and puffing without the edges burning.

9. Remove from the oven and let cool slightly before serving.

Kitchen notes

Serve the pie warm, with plenty of creamy filling alongside the crisp pastry.

Puff Pastry Coverage

If you can cover only part of the filling because you don’t have enough pastry, that’s okay. The exposed area will brown and thicken a little in the oven while the covered portion puffs and turns flaky. For the best result, cut the pastry into strips or smaller pieces and arrange them across the top with a little space between them.

Pairs Well With

Cranberry & Blood Orange Sauce makes a terrific side dish for the pot pie.

Estimated nutrition

Per ⅙ recipe: Calories About 560; Protein About 39 g; Total fat About 25 g; Saturated fat About 10 g; Cholesterol About 125 mg; Sodium About 800 mg; Total carbs About 38 g; Fiber About 3 g; Total sugars About 5 g.

Approximate estimate per serving, based on six portions and typical puff pastry and chicken stock. Values vary by brands, pastry amount, and seasoning; optional mushrooms are not included.