



Root Vegetable Pot Pie

*Poultry, Soup*

**Prep Time:** 10 minutes **Cook Time:** 40 minutes **Difficulty:** Easy **Servings:** Servings:  
6 **Source:** [Robbie's Hope](#)

## INGREDIENTS

- 1 sheet frozen puff pastry, thawed
- 1 rotisserie chicken, cut into 1/2-inch pieces
- 2 carrots, peeled and cut into 1/2-inch chunks
- 1 large yellow onion, chopped
- 1 sweet potato or russet potato, peeled and cut into 1/2-inch chunks
- 2 parsnips, peeled and cut into 1/2-inch chunks
- 4 fresh thyme sprigs, plus 1 Tbs. leaves
- 1/4 cup olive oil
- Salt and freshly ground pepper, to taste
- 4 Tbs. (1/2 stick) unsalted butter
- 1/4 cup all-purpose flour
- 1/2 cup dry white wine
- 2 1/2 cups vegetable broth



## **DIRECTIONS**

Preheat an oven to 400°F.

On a floured work surface, roll the puff pastry to fit a 2-quart baking dish. Place the pastry on a sheet of parchment paper and refrigerate.

In the baking dish, toss the carrots, onion, sweet potato, parsnips and thyme sprigs with the olive oil. Season with salt and pepper. Spread in an even layer and roast until the vegetables are tender, about 25 minutes.

Meanwhile, in a small saucepan over medium-high heat, melt the butter. Add the flour, whisking constantly to prevent lumps from forming, and cook for 2 minutes. Add the wine and cook for 1 minute more. Stir in the broth and bring to a boil, then stir in the thyme leaves.

Remove the thyme sprigs from the roasted vegetables and discard the sprigs. Add the chicken. Pour the sauce over the vegetables and chicken and stir well. Season with salt and pepper.

Portion the vegetable and chicken mixture into 6 oven proof mini pie tins or bowls. Remove the pastry from the refrigerator and carefully fit on top of the vegetables. Bake until the pastry is golden and puffed and the filling is bubbling, 10 to 12 minutes.

Alternatively, you can pre-make the pot pies and freeze or refrigerate until you are ready to bake them.