

Chicken Pot Pie, Aix-en-Provence style

Elizabeth Grodin, summer 2011

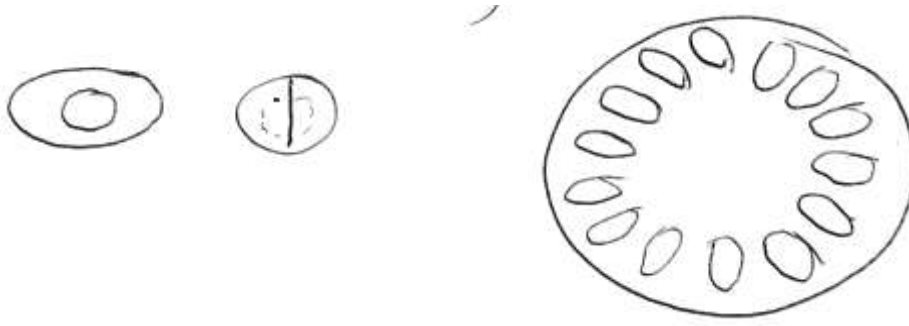
1 Roasted chicken (roisserie is best)
~1 Tbsp Herbes de Provence
3 portobello mushrooms or equivalent
1 Medium jar of roasted red peppers
1 medium jar of pitted Kalamata olives
18 oz. fresh goat cheese (3 X 6-oz. packs)
3 medium onions
1 small package of fresh spinach, chopped very coarse
8 eggs, hard-boiled & cooled & halved
2 complete, pre-made pie crusts
1-pound shredded Parmagiana or Asiago cheese
1 egg, beaten, for the glaze
~3 cups fresh basil

10-inch spring form pan

Preheat oven to 375°F

1. Cut up roasted chicken and mix with the herbes de Provence. Add sea salt and freshly ground pepper to taste
2. Sauté portobello slices
3. Caramelize onions, when caramelized add spinach and wilt the spinach
4. Put crust into the spring form pan (one round piece in the bottom, strips to make the size, smush together to form shell, make sure the sides drape over the outside of the spring form pan.)
5. Place caramelized onions and spinach in pie as first layer
6. Place chicken in as second layer
7. Place chunked goat cheese as third layer
8. Place basil in as fourth layer
9. Place peppers and Kalamatas in as fifth layers
10. Place in shredded Parmagiana/Asiago as the sixth layer
11. Place Portobello slices in as the seventh layer

12. Place halves hard-boiled eggs in a ring around the top as the top (8th) layer

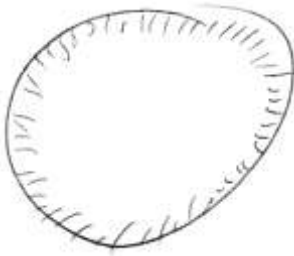


13. Place on top crust

14. Fold over the edges into the top



15. Use a fork to seal and pattern the edge of the top



16. Decorate the top with leftover pieces of pie crust



17. Glaze the top with egg

18. Bake at 375°F for 45 minutes



19. Glaze with egg a second time

20. Bake at 375°F for additional 20-30 minutes (check for golden brown color of the glaze)



21. Remove the pie from the oven

22. Let rest for at least 2 hours at room temp

23. Warm for ~ 20 minutes at 350°F

24. Release from the spring form pan and let rest for approx.. 30 minutes

25. Slice and serve

