



individual chicken and spinach pot pies

cook time:
15

prep time:
25

featured product:
baby spinach

tradition just got a whole lot better with this individual chicken and spinach potpies recipe! add this nutritious twist on a classic comfort food to your holiday spread! this pot pie recipe has all the classic, comforting flavors you love with some good clean greens mixed in! we've added our baby spinach into the mix as a way to sneak your daily dose of greens into this well-loved meal. perfect as a healthy and hearty dish on a chilly day!



ingredients

4 servings

- 2 packed cups [organicgirl® baby spinach](#) ?
- 5 tablespoons butter, divided
- ½ cup all-purpose flour
- 1 ½ cups milk
- ½ medium onion, diced
- 1 medium carrot, peeled and diced
- 1 small celery rib, diced
- ½ teaspoon sea salt
- ½ cup frozen peas
- 1 cooked chicken breast, shredded
- 1 sheet prepared puff pastry

substitutions

? *substitute with* [POWERHOUSE SPINACH BLEND](#)

directions

1. preheat oven to 400°F. lightly butter 4 large (about 8oz) ramekins.
2. in a medium saucepan melt 4 tablespoons butter. whisk in flour until smooth, then gradually whisk in milk. bring to a simmer and cook, whisking constantly, until thickened. remove from heat.
3. in a medium skillet melt remaining 1 tablespoon butter over medium. add onion, carrot, celery and salt. sauté until softened, 6-8 minutes. stir in spinach and peas and cook until peas are thawed and spinach is wilted.
4. in a medium bowl stir together white sauce, vegetables, and chicken. divide between ramekins.
5. on a work surface unfold puff pastry and cut circles of dough slightly larger than the ramekins. place pastry over ramekins, place ramekins on a baking sheet, and bake until golden and bubbling, about 25 minutes.