



## Menu du Jour

17 Oct 2004

***Uptown Chicken Pot Pie  
with sherry cream sauce  
Mixed field greens salad  
with Dijon Balsamic Vinaigrette  
(Recipe serves four)***

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This is a somewhat up-scale version of traditional comfort food: chicken pot pie. This “pie,” tender chicken with mixed vegetables, is served over a golden puff pastry shell with a sherry cream mushroom and onion sauce. A salad of field greens, garden-fresh cherry tomatoes, cucumber, mushrooms, and red onion accompanies the entrée.

*Chef's note: If you'd like to make your own puff pastry shells for this entrée, please do so. For me, it's much easier to buy frozen puff pastry shells! Commercial field greens mixes usually include arugula, mizuna, frisee, oakleaf, red chard, radicchio, mustard greens, and radicchio. Do not use any wine for cooking that you would not drink (in other words, don't use “cooking” sherry).*

### ***Uptown Chicken Pot Pie***

2 1/2 cups diced cooked chicken  
1 cup mixed frozen vegetables  
4 puff pastry shells

For the sauce:

4 tablespoons unsalted butter, divided  
1/2 cup diced yellow onion  
2 cloves garlic, minced  
1/2 cup chopped mushrooms  
1/4 cup sherry  
1/2 teaspoon crushed dried rosemary  
2 tablespoons all-purpose flour  
2 cups Half & Half  
1 – 1 1/2 cups chicken stock  
Kosher salt  
White pepper

Bake the puff pastry shells according to instructions and keep warm.

Prepare the sauce:



In a medium saucepan over medium heat, melt two tablespoons of butter. Add the mushrooms and cook for two to three minutes. Add remaining two tablespoons of butter. Add the onions and cook until the onions are translucent, about four to five minutes. Add the garlic and cook another minute. Add the sherry and rosemary; cook briefly.

Stir in two tablespoons of flour and cook for a minute. Slowly add Half & Half, stirring to incorporate. Bring the mixture to a boil and cook, stirring constantly, for two minutes. Reduce heat and add chicken stock to bring the mixture to a medium-thick consistency.

Return the mixture to a simmer; add the cooked chicken and the mixed vegetables. Cook over medium heat until the vegetables are tender and the meat is thoroughly warmed, about six minutes. Add more stock if necessary to hold the desired consistency for the sauce. Season to taste with kosher salt and white pepper.

### ***Dijon Balsamic Vinaigrette***

1/2 cup aged balsamic vinegar  
2 tablespoons Dijon mustard  
1 tablespoon minced garlic  
1/2 teaspoon freshly ground black pepper  
1/4 teaspoon coarse kosher salt  
1 1/4 cups extra virgin olive oil

In an electric blender or food processor at medium speed, whisk together the vinegar, mustard, garlic, pepper, and salt. Slowly pour in the olive oil creating an emulsion. Remove from mixer, cover and refrigerate until ready for use.

For the salad: Plate field greens on chilled salad plates and arrange cucumber, tomatoes, sliced red onion, and sliced mushrooms atop greens. Drizzle with dressing and serve.



## Plate Presentation



Remove and reserve the top of the puff pastry shell. Arrange the bottom of the shell on a service plate. Spoon chicken mixture over shell. Top with reserved puff pastry piece. Garnish with fresh chopped parsley.

Serve with mixed field greens salad.