



#### In your box

- 8 oz. Cream Cheese
- 3 Puff Pastry Dough Squares
- 4 oz. Mirepoix Blend
- 6 tsp. Chicken Base
- 26 oz. Boneless Skinless Chicken Breasts
- 2 oz. Flour
- 10 oz. Cremini Mushrooms
- 3 oz. Pearl Onions
- 3 oz. Peas

\*Contains: milk, wheat

#### You will need

- Salt
- Baking Sheet, Slow Cooker

HOME CHEF  
**Fresh**  
AND EASY

Slow-Cooker

## Chicken Pot Pie

with mushrooms and puff pastry

NUTRITION per serving—Calories: 473, Carbohydrates: 25g, Fat: 25g, Protein: 33g, Sodium: 1126mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Cook Time  
HIGH HEAT  
4 Hrs

Cook Within  
5 days

Difficulty Level  
Easy

Spice Level  
Not Spicy

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.
- Prepare a baking sheet with foil
- Refrigerate **puff pastry** until ready to use



### Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Pat **chicken** dry.



### Cook the Meal

- Place slow cooker liner in slow cooker, if desired. *If using an electric pressure cooker, fold top edges in before putting on lid.*
- Combine **mushrooms, peas, chicken base, pearl onions, mirepoix blend, flour,** and ½ tsp. **salt** in slow cooker. Top with **chicken breasts** and add 1 cup **water**.
- Turn slow cooker on to high heat. Cover, and cook until chicken reaches a minimum internal temperature of 165 degrees, 4 hours.



### Bake the Puff Pastry

- After 3½ hours, preheat oven to 400 degrees. Remove **puff pastry** from refrigerator. Use the back of a knife to draw diagonal lines on puff pastry square, ½" apart. Draw another set of lines in opposite direction to make a crosshatched pattern. Halve puff pastry into triangles.
- Return puff pastry to refrigerator, 15 minutes.
- After 15 minutes, place puff pastry on prepared baking sheet. Bake in hot oven until pastry is golden brown, 15-18 minutes.



### Finish the Dish

- Carefully shred **chicken**. Add **cream cheese** to slow cooker and stir until combined.
- Plate dish as pictured on front of card. Bon appétit!