

## Chicken

---

# Mediterranean Chicken Pot Pies

Elizabeth Morath - Amherst, NY

Pillsbury Bake-Off 45th Contest 100 Winning Recipes

**Servings: 4**

**Preparation Time: 45 minutes**

**Start to Finish Time: 1 hour 10 minutes**

*Two cups of frozen peas and 1/4 cup of chopped onion can be substituted for the box of peas and onions.*

**1/4 cup Pillsbury all-purpose flour**

**2 teaspoons McCormick Gourmet Collection Herbes de Provence**

**1 1/4 teaspoons McCormick Sea Salt**

**1/2 teaspoon McCormick ground black pepper**

**1 teaspoon McCormick garlic powder**

**6 ounces uncooked chicken breast tenders (not breaded, cubed)**

**2 tablespoons Crisco 100% extra-virgin olive oil**

**1/2 teaspoon lemon peel, grated**

**2 tablespoons fresh lemon juice**

**2 teaspoons capers, undrained**

**1/4 cup dry white wine (if desired)**

**6 cloves garlic, finely chopped**

**1 can (18.5 oz) Progresso Vegetable Classics french onion soup**

**1 box (9 oz) frozen sweet peas & pearl onions**

**2 tablespoons unsalted or salted butter**

**1 can Pillsbury refrigerated crusty French loaf**

**1 teaspoon McCormick rosemary leaves, crushed**

**4 fresh rosemary sprigs (if desired)**

In a shallow bowl, stir together the flour, herbes de Provence, 1/2 teaspoon of the salt, 1/4 teaspoon of the pepper and the garlic powder. Coat the chicken in the flour mixture, turning to coat all sides.

Heat the olive oil in a 10-inch skillet over medium-high heat. Add the chicken to the skillet. Cook 4 to 6 minutes, stirring frequently or until the chicken is brown and no longer pink in the center.

Stir in the lemon peel, lemon juice, capers, wine, garlic and soup. Bring to a boil. Reduce the heat to medium-low and simmer for 10 minutes. Stir in the peas and onions. Cook 6 to 10 minutes, stirring occasionally or until thickened.

Add one tablespoon of the butter, 1/4 teaspoon of the salt, and the remaining 1/4 teaspoon of the pepper to the chicken mixture in the skillet. Stir until the butter is melted. Remove from the heat.

Preheat the oven to 375 degrees.

Carefully unroll the loaf of dough. Fold the dough in half lengthwise. Press into a 16x4-inch rectangle. Cut the dough into four squares. In each of four (10 ounce) custard cups or ramekins, spoon about 3/4 cup of the chicken mixture. Place one piece of dough on top of each cup. Divide the remaining one tablespoon of butter among the tops of the pot pies. Sprinkle the remaining 1/2 teaspoon of salt and the crushed rosemary leaves over the tops of the pies. Add one rosemary sprig to each pot pie.

Place the pot pies in a 15x10-inch pan with sides.

Bake 20 to 25 minutes or until the bread is golden brown.

---

Per Serving (excluding unknown items): 9 Calories; trace Fat (1.4% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 14mg Sodium. Exchanges: 1/2 Vegetable; 0 Fruit; 0 Other Carbohydrates.