

martha stewart

Curried Chicken Potpie

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The filling in this variation on our Classic Chicken Potpie is spiced up with curry powder.

Prep: 45 mins**Total:** 1 hr 45 mins**Servings:** 6

Ingredients

For the Crust

1 1/4 cups all-purpose flour
(spooned and leveled), plus
more for work surface

1 teaspoon sugar

1/4 teaspoon fine salt

1/2 cup (1 stick) cold unsalted
butter, cut into 1/2-inch pieces

3 to 5 tablespoons ice water

For the Filling

5 tablespoons unsalted butter

1 medium yellow onion, diced
small (1 1/2 cups)

1/2 head cauliflower, cut into
florets

2 garlic cloves, minced

2 tablespoons curry powder

1/2 cup all-purpose flour
(spooned and leveled)

Directions

Step 1

Make the crust: In a food processor, pulse together flour, sugar, and salt. Add butter and pulse until mixture resembles coarse meal, with a few pea-size pieces of butter remaining. Sprinkle with 3 tablespoons ice water. Pulse until dough is crumbly but holds together when squeezed (if necessary, add up to 2 tablespoons ice water); do not overmix. Form dough into a disk, wrap tightly in plastic, and refrigerate until firm, 1 hour or overnight (or freeze, up to 1 month).

Step 2

Preheat oven to 375 degrees. Make the filling: In a large pot, melt butter over medium-high. Add onion and cauliflower and cook until softened, 8 minutes. Add garlic and curry powder and cook until fragrant, 30 seconds. Add flour and stir to coat vegetables. Slowly add broth, whisking constantly until sauce is smooth. Bring to a boil, reduce heat, and simmer until thickened, 5 to 7 minutes. Stir in green beans. Season with salt and pepper, then stir in chicken. Pour filling into a 2-quart baking dish.

Step 3

On a floured work surface, roll out dough to 1/8-inch thickness. Place dough over dish and fold overhang inward while pinching to crimp edge. Cut vents in dough. Place dish on a rimmed baking sheet and bake until crust is golden brown and filling is bubbling around edge, 45 to 50 minutes. Let cool 15 minutes before serving.