

Mini Chicken Pot Pies (Savory)

Prep: 20 min | **Bake:** 25 min | **Yields:** 6 pies

Filling:

- 1½ cups cooked chicken, shredded
- 1 cup mixed vegetables
- 2 tbsp butter
- 2 tbsp flour
- 1 cup milk
- Salt, pepper, thyme

Dough (or use store-bought puff pastry):

- 2 cups flour
- ½ tsp salt
- ½ cup butter
- 4–6 tbsp cold water

Instructions:

1. Make dough, chill 30 min.
2. Cook butter + flour for 1 min. Add milk, stir until thick. Add chicken and veggies.
3. Roll out dough. Fill mini pie pans or muffin tray. Cover with tops.
4. Bake at 190°C (375°F) for 25 min.

