**Chicken Pot Pie**

1 sheet puff pastry

1 chicken breast 1 tbsp. vegetable or olive oil

2 tbsp. butter ¼ cup chopped onion

2 tbsp. flour 2 cups chicken broth

½-1 cup frozen vegetable medley 1 small potato, peeled and cubed

¼ cup heavy cream or milk Salt, to taste

Preheat oven to 425\*

Cut chicken breast into small cubes and sauté with 1 tbsp. oil.

To make veloute: In a large pot with wide bottom, melt the butter. Add the onion and cook for about 5 minutes, or until soft. Stir in the flour to make a roux, then slowly whisk in the broth.

Bring broth mixture to a boil and add potatoes. Cook for 10 minutes, stirring often, then add the frozen vegetables and cooked chicken. Cook another 5 minutes or until potatoes are soft (but not overcooked), stirring often. Taste and add salt as necessary. Stir in the cream/milk. Pour chicken mixture into pie plate.

Gently roll puff pastry sheet just to smooth it out. Place puff pastry on top of pie plate and trim overhanging edges (you can use the trimmings to “patch” any spots that it didn’t reach if necessary). Cut a few slits in the top of the pot pie to allow steam to escape. Be careful not to let the pastry “sink” into the liquid.

Bake for 25-30 minutes, or until top is puffed and golden brown. Cool for 15 minutes and serve hot.