



CRISPY VEGGIE POT PIE TACOS



Mini flaky puff pastry shells folded like a taco, filled with creamy chicken pot pie filling and topped with crispy **Battered Vegetable Sticks**. Yield: 1 Serving

Ingredients:

3 Each	Battered Vegetable Sticks [#240720], Prepared According to Package Directions	2 Tbsp.	Onion, Small Diced
1 Tbsp.	Butter	1 Tbsp.	All-Purpose Flour
¼ Cup	Chicken Breast, Diced	¼ Cup	Heavy Cream
2 Tbsp.	Celery, Small Diced	To Taste	Salt & Black Pepper
2 Tbsp.	Carrots, Small Diced	2 Tbsp.	Green Peas
		3 Each	Square Puff Pastry Shells, Folded & Baked

Directions:

1. In a small sauté pan, heat up the butter on medium-high heat.
2. Sauté the chicken breast, celery, carrots and onions and cook for 5-6 minutes, or until the chicken breast is cooked.
3. Add in the flour and make sure that the chicken and vegetables are evenly coated.
4. Stir in the heavy cream, salt, black pepper and green peas.
5. Bring the mixture back up to a simmer, then remove from heat.
6. Fill each puff pastry taco shell with an even amount of pot pie filling, then place a **Battered Vegetable Stick** on top.