



CHICKEN CHILI POT PIE



Hearty **Whitey's Chicken Chili** and cheddar cheese in a baking dish topped with a flaky puff pastry crust, baked until golden brown, garnished with sour cream and chives. Yield: 4 Servings

Ingredients:

3 Cups	Whitey's Chicken Chili [#48360], Prepared According To Package Directions
¼ Cup	Cheddar Cheese, Shredded
1 Each	Puff Pastry Sheet
1 Each	Egg
1 Tbsp.	Water
Garnish	Sour Cream
Garnish	Chives, Sliced

Directions:

1. Preheat an oven to 400°F.
2. Pour **Whitey's Chicken Chili** into a baking dish and top with cheddar cheese.
3. Lay the puff pastry sheet over the top, press it onto the dish and score the puff pastry.
4. In a small mixing bowl, mix the egg and water together to form an egg wash.
5. Brush egg wash onto puff pastry in an even coat, then bake for 15–20 minutes, or until golden.
6. Garnish with sour cream and chives.

