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# ARTICHOKE AND SPINACH CHICKEN POT PIE



Baking the pastry separately keeps it delightfully crisp and is the perfect topper for this creamy, delicious chicken filling. The richness of the dish is the perfect partner to the crisp Limited Edition Chardonnay Chenin Blanc.

Yield: 4 servings

**INGREDIENTS:**

- 1 sheet pre-rolled puff pastry
- 2 tbsp butter
- 1 small onion, chopped
- 8 oz mushrooms, sliced
- 2 cloves garlic, minced
- 1/2 tsp each salt and pepper
- 1 cup chicken broth
- 1/2 cup Limited Edition Chardonnay Chenin Blanc
- 1 tbsp cornstarch
- 2 cups cooked chicken, cubed
- 1 cup marinated artichoke hearts, chopped
- 1 cup sour cream
- 4 cups baby spinach
- 1 cup Parmesan cheese, grated
- 1 tsp lemon zest, finely grated

**METHOD:**

Preheat oven to 425°F (220°C). Lay the pastry on a board. Using the bottom of a 12 oz. oven-proof dish as a guide, cut out four circles out of the pastry. Transfer to a parchment paper-lined baking sheet. Score a cross-hatch pattern lightly into each. Bake for 12 minutes or until puffed and golden.

Meanwhile, heat butter in a large skillet set over medium heat. Add onion, mushrooms, garlic, salt and pepper; sauté for 8 minutes or until browned.

Whisk chicken broth with wine and cornstarch until smooth. Stir into skillet; cook until thickened and bubbly. Stir in chicken, artichoke hearts and sour cream. Simmer for 5 minutes or until heated through.

Stir in spinach until wilted. Remove from heat and stir in Parmesan cheese and lemon zest. Spoon into serving dishes and top with warm pastry.



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BLANC



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