Chicken, Leek and White Bean Pie

One 9 × 13-inch/23 × 33 cm pie; 6 servings | Active 40 min | Cook 65 min | Total 100 min

Ingredients

- 1 3/4 lb boneless skinless chicken breast (800 g), cut into 3/4-inch/2 cm pieces
- 2 tablespoons olive oil (30 ml/28 g)
- 3 large leeks, white and light-green parts only (350 g trimmed), washed and thinly sliced
- 2 garlic cloves (6 g), minced
- 1/3 cup all-purpose flour (40 g)
- 1 1/2 cups low-sodium chicken broth (360 ml/360 g)
- 1 cup 2% milk (240 ml/244 g)
- 2 cans cannellini beans (15 oz/425 g each), drained and rinsed (510 g drained total)
- 1 teaspoon dried thyme (1 g)
- 3/4 teaspoon fine salt (4.5 g)
- 1/2 teaspoon ground black pepper (1 g)
- 1 sheet all-butter puff pastry, thawed in the refrigerator (9 oz/255 g)
- 1 tablespoon 2% milk (15 ml/15 g), for brushing pastry

Set out

Large deep skillet or sauté pan, 9 × 13-inch/23 × 33 cm baking dish at least 2 inches/5 cm deep, Rolling pin, Pastry brush, Instant-read thermometer

Allergens

Wheat, Milk, Check pastry label for egg or other allergens. Check labels and substitutions.

Make it

1. Heat oven to 400°F/200°C. Heat 1 tablespoon oil in the deep skillet over medium-high heat. Add chicken and cook 5–7 minutes, turning, until lightly colored and the thickest pieces reach 165°F/74°C. Transfer to a clean plate.

2. Add remaining oil and drained leeks to the same skillet. Cook over medium heat for 8–10 minutes until soft without dark browning. Add garlic and thyme and cook 30 seconds. Stir in flour and cook 1 minute.

3. Gradually stir in broth and 1 cup milk. Simmer 4–5 minutes, stirring, until thick enough to coat a spoon. Add chicken with its juices, beans, salt and pepper. Heat 2 minutes, then transfer to the baking dish. Let stand 10 minutes while preparing the pastry.

4. Roll cold pastry just large enough to cover the top of the dish. Lay it over the filling without stretching, fold any small overhang onto the rim and cut three steam vents. Brush with the tablespoon of milk.

5. Bake 30–35 minutes, until pastry is risen and deeply golden and the center of the filling reaches 165°F/74°C. Rest 5 minutes. Cut the lid into six areas and scoop each with an equal share of filling.

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Estimated nutrition per serving

Calories: 625 kcal | Protein: 43.6 g | Carbohydrate: 53.9 g | Fat: 26.1 g | Fiber: 6.1 g. One of 6 servings. Batch yield: One 9 × 13-inch/23 × 33 cm pie; 6 servings. Base ingredients and full measured oil included; optional variations excluded. Estimates vary with brands, cooking and actual portions.

A lid for every lunch

When dividing this pie, cut through the pastry first and lift the filling from beneath each piece. Keeping the crust above the sauce in the storage container gives it the best chance of regaining some crispness in an oven. A microwave is convenient, but it will soften the pastry.

A useful detail

Choose one 255 g sheet; two sheets would change both the crust-to-filling balance and the nutrition estimate. If your brand needs a different oven temperature, follow its pastry instructions while checking that the filling is fully hot. The nutrition estimate uses generic frozen puff pastry; an all-butter brand may have different values.

Another way

Replace 150 g of the leeks with 150 g sliced mushrooms; cook them until their released liquid evaporates before adding flour.

Use 800 g boneless skinless chicken thigh in place of breast and keep the same 165°F/74°C endpoint.

Keep it well

Refrigerate shallow portions at 40°F/4°C or below within 2 hours, or 1 hour above 90°F/32°C. Keep up to 3 days or freeze up to 2 months. Reheat in a 350°F/180°C oven until the filling reaches 165°F/74°C; cover loosely if the pastry browns too quickly. Cold packed portions need two cold sources and refrigeration on arrival.