



The Cultured Chef



Kippen Pastijtje

Evergreen

2 Servings

2 chicken breasts
2 garlic cloves
4 cups chicken broth
½ cup chopped onion
10 mushrooms
1 tsp curry
2/3 cup butter
½ cup flour
Pastry Shells
Salt and pepper

Preheat your oven to 350°F. Separate the Co-op puff pastry shells on a non-stick baking tray and bake according to the directions on the puff pastry box. Place in oven until cooked. When the shells are cooked, carefully remove the top of the pastry shell (found inside the pastry shell at the bottom) with a knife. You can use the top at the end of the recipe.

Boil the chicken breasts in 4 cups of chicken broth until cooked. Approx. 12 minutes. When the chicken is done cooking, save the broth as you will need it to for later.

While the chicken & puff pastry shells are cooking, slice the mushrooms, onion and garlic and sautee in a frying pan in butter until browned. Once the chicken is cooked, chop or shred the chicken into small pieces. Set aside.

In a large pot, melt 2/3 cup butter and whisk/mix in ½ cup of flour & curry powder until this forms a thick sauce. Mix together until smooth. You will need to add some of the reserved chicken broth into this mixture until you get a consistency similar to apple sauce. Add the sauteed mushrooms, onions and garlic into the sauce. Stir in the shredded chicken breast. Add more chicken broth until the mixture becomes like a very thick gravy. This is called a ragout. This will ensure it's easy to scoop in all of the puff pastry shells. Add the top of the puff pastry shell onto the ragout and serve. Add salt & pepper to taste.

What a delicious recipe from the Netherlands!