



Chicken Pot Pie with Mashed Potato Crust

Yield: 16 each 12 oz entree servings

Ingredients:

- 4 lbs [Reser's® Pot Pie Filling](#) (71117.12999)
- ¼ cup Vegetable oil
- 3 lbs Chicken thigh meat, diced into 1-inch pieces
- 2 tsp Kosher salt
- 5 lbs [Reser's® Special Request™ Natural Creamy Deluxe Mashed Potatoes](#) (71117.94500)
- 8 each Eggs
- 1 cup AP Flour
- 1 Tbsp Thyme, leaves only

Directions:

1. Preheat oven to 375°F.
2. In a rondeau over medium heat, heat the oil and add the diced chicken thigh meat and kosher salt.
3. Cook until lightly browned and cooked through.
4. Add the Reser's Pot Pie Filling and heat through, stirring often. Set aside once heated.
5. In a large bowl, mix the Reser's Special Request Natural Creamy Deluxe Mashed Potatoes and eggs to combine.
6. Add the flour and thyme and mix gently to combine.
7. Divide the filling between 2 each 2" 1/3rd pans and spray with pan spray.
8. Place the potato filling into a pastry bag fitted with a round tip and cover each pan in an even layer. Spread with an offset spatula to even out.
9. Bake uncovered for 20-25 minutes and golden brown on top.
10. Serve immediately.