

Prep time: 30 minutes | Cook time: 1 hour (40 minutes if you use store-bought bone broth!!!) | Total time: 1 hour 30 minutes | Makes 4 to 6 servings

INGREDIENTS

- 1 medium rotisserie chicken — you don't *have* to use a whole rotisserie chicken, it's okay if you've eaten half the breast or a drumstick in the car :)

BONE BROTH (*this step is very optional, you don't *have* to make bone broth from scratch!!! If you don't feel like making it, ignore all these ingredients and use 2 cups of store-bought chicken bone broth.*)

- 2 tablespoons sesame oil
- 2 medium yellow onions (skin on), halved through the root end
- 1 head of garlic, halved crosswise
- 1 tablespoon peppercorns
- 1/2 bunch parsley
- 6 cups (1.5 liters) water

CHICKEN POT PIE FILLING

- 4 tablespoons or 1/4 cup (60g) white miso, plus more as needed
- 4 tablespoons or 1/4 cup (60g) tahini
- 1/2 cup (120g) non-dairy milk, such as coconut, macadamia, etc. **OR** water
- 3 tablespoons (24g) cornstarch
- Kosher salt
- 1 large carrot (about 300g)
- 1 medium shallot
- 4 garlic cloves
- 3 tablespoons sesame oil
- 1/2 teaspoon chili flakes
- 1 teaspoon cumin seeds

PASTRY

- 1 x 0.5 lb store-bought puff pastry sheet, thawed in the fridge for a few hours
- All-purpose flour for dusting
- 1 egg
- 4 to 5 tablespoons sesame seeds
- Flaky salt

INSTRUCTIONS

Prep the chicken:

Debone the whole rotisserie chicken, separating the bones, skin and pulled chicken meat. I was left with about 4 cups (700g) of chicken meat.

If you're not making bone broth, skip to "Make the chicken filling".

Make the bone broth:

1. In a medium pot (about 3-quarts) over medium heat, add the oil and chicken skin. Cook for 2 to 3 minutes, until golden brown crispy bits are developed on the bottom of the pot. Push the chicken skin to the side and add the onion and garlic, cut side down in the pot. Sear for 3 to 4 minutes.
2. To the pot, add the peppercorns, parsley bunch, chicken bones and the water. Bring to a boil over medium-high heat. Loosely cover with a lid and boil over medium-high heat for 20 to 25 minutes, until reduced to a third of the initial liquid.

While the bone broth is boiling, you can start making the chicken pot pie filling.

3. Scoop out the bones, onions and garlic. Strain the rest of the bone broth through a fine mesh sieve. You should be left with about 2 cups of bone broth — more or less.

Make the chicken filling:

1. In a medium bowl, combine the miso, tahini, non-dairy milk or water, and cornstarch. Whisk everything until combined and set aside.
2. Finely dice the carrot, shallot and thinly slice the garlic cloves.
3. In a 12-inch cast iron skillet over medium heat, add the oil. Add the carrots and shallot and cook, stirring occasionally, for 5 to 6 minutes until the veggies have softened. Add the garlic, chili flakes, cumin seeds and cook for 2 more minutes, or until fragrant.
4. Add the pulled chicken meat and toss everything to combine. Add 2 cups of bone broth, tahini miso mixture and mix to combine. Bring the mixture to a boil and simmer for 2 to 3 minutes until the broth has thickened and has a texture similar to gravy. Taste the broth and season with more salt or miso as needed. I added an additional dollop of miso to mine.
5. Remove the skillet off the heat and set it aside to cool.

Prep the pastry:

1. Place an oven rack in the center of the oven. Heat the oven to 400°F (205°C).
2. Crack the egg in a bowl and vigorously whisk until the egg yolk and egg white are combined. Add 2 tablespoons of water and mix to incorporate.
3. Lightly dust your work surface with flour. Place the cold puff pastry on your work surface, dust with more flour and lightly roll it using a rolling pin. Roll it just enough to smooth out the creases on its surface.
4. Using a pastry brush, brush the egg wash all over the pastry's surface.
5. Sprinkle the sesame seeds all over the pastry, pressing them down using your palms to stick. Fold the pastry in half, lift it and place it over the chicken. Unfold the pastry and poke some holes all over using a knife.
6. Bake the pastry for 20 to 25 minutes, until nice and puffed on the edges and golden. Serve the pot pie right away, with a hefty sprinkle of parsley on top.