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Parm pie

1 message

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Chicken Parm Pot Pie
For the chicken

4 large boneless, skinless chicken breasts — about 3 - 3.5 lbs

1 Tbsp. garlic powder

2 tsp. dried oregano

1 1/2 tsp. kosher salt

Water

For the breadcrumb crust

2 2/3 cups plain breadcrumbs

3/4 cup grated Pecorino Romano cheese

1 Tbsp. garlic powder

2 tsp. oregano

1 tsp. kosher salt

2/3 cup extra virgin olive oil

1/2 stick butter

2 eggs

For the garlic butter

1/2 stick butter

3 large cloves of garlic, minced

2 Tbsp. minced parsley

For the rest of it

1 lb. pizza dough, homemade or store-bought

3 cups marinara sauce, homemade or store-bought

2 1/2 cups shredded mozzarella cheese

1/2 cup shredded Parmesan cheese

Step One: Make the chicken

Pour about three cups of water into a large saucepan. Dice the chicken breasts into cubes about 3/4", put in the saucepan with the garlic powder, oregano, and salt, and smoosh everything together until the spices are evenly distributed. Add enough water to cover the chicken by about 2", then cover and bring to a boil over high heat. Crack the pot lid, reduce the heat to medium, and simmer for 15-20 minutes, stirring occasionally. When all the chicken appears to be cooked through and can flake apart with a fork, drain off the water, then set aside.

Step Two: Make the bottom crust

Preheat the oven to 425. In a large bowl, whisk together the breadcrumb, cheese, salt, and spices. Use the microwave to melt the butter in a small bowl; whisk in the olive oil, then whisk in the eggs until relatively smooth. Pour into the breadcrumbs and stir well, until the breadcrumbs stick together when pinched (if they appear dry, add a bit more melted butter or olive oil).

Grease the inside of a 10" cast iron pan with a tiny bit of olive oil, just enough to give it a nice oily sheen, then begin pressing the breadcrumbs onto the sides of the pan to make a crust about 1/2" thick. Pour the remaining breadcrumbs on the bottom of the pan and press down well to make a firm bottom crust, then bake for 10-13 minutes until golden brown.

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Step Three: Make the garlic butter

Melt the butter in a small saucepan over medium heat, then add the garlic. Cook for about two minutes until garlic becomes golden, then add the parsley and remove from the heat. Allow to infuse for a few minutes, then strain out the

liquid butter, and put the garlic and parsley aside for garnish.

Step Four: Put it all together

Cover the bottom of the pan with about 3/4 cup of mozzarella, sprinkle on some Parmesan, and then enough chicken to cover the bottom. Pour on about 1 1/3 cups of marinara sauce, then add more cheese. Repeat again with the chicken, sauce, and the remaining cheese.

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Roll out the pizza dough into a circle a bit larger than the top of the pan, then use it to cover the pot pie, stretching it as necessary, and crimping it to the edge to seal. Use the back of a knife to make indentation lines into the dough like you were cutting a pizza, then use the tip of the knife to make small ventilating slit down those lines to perforate your dough. Brush well with garlic butter, then bake for 20 minutes until golden. Before serving, brush with the rest of the garlic butter, sprinkling on the browned garlic and parsley. Serve immediately