**Chicken Tot Pie**



**Description:** Tender chicken in a creamy gravy with aromatic vegetables and a crispy lemon and herb potato crust.

**Servings:** 8

**Preparation Time:** 30 minutes

**Cooking Time:** 30 minutes

**Total Time:** 60 minutes

**Potato Type:** Frozen Tater Drums/Barrels

**Course:** Entree

**Ingredients**

Chicken and Vegetable Filling:

* 4 tablespoons (57g) Unsalted Butter
* ½ cup (75g) Onions, chopped ½ inch
* ½ cup (75g) Leeks, washed thoroughly and chopped ½ inch
* ½ cup (75g) Celery, chopped ½ inch
* ½ cup (75g) Carrots, chopped ½ inch
* 4 tablespoons (36g) All Purpose Flour
* 4 cups (960ml) Chicken Stock
* 1-1/2 pounds (680g) Chicken Thighs, boneless/skinless (Chicken Breast can be subbed if desired), diced 1-inch pieces
* 2 tablespoons (2g) Fresh Tarragon, chopped
* 1 teaspoon (1g) Fresh Thyme, chopped
* 1 each Bay Leaf (Fresh is preferred, but dried can be subbed)
* ½ cup (120ml) Heavy Cream
* 2 each Lemons, zested and juiced
* 2 teaspoons (3g) Kosher Salt
* 2 teaspoons (2g) Ground White Pepper

Crispy Tater Drum Crust:

* 1-1/2 pounds (680g) Frozen Tater Drums/Barrels/Tots
* 1 teaspoon (2g) Sea Salt
* 1 each Lemon, zested
* ¼ cup (4g) Fresh Parsley, chopped

**Preparation**

1. In a large heavy-bottomed pot melt the butter over medium-high heat. Add the onions, leeks, celery, and carrots, then cook the vegetables for 4-5 minutes, while stirring regularly. Its important to not brown the vegetables, but rather to cook them until the onions are translucent.
2. Add the flour, and stir, cook for about 2-3 minutes.
3. Gradually stir in the chicken stock, until it is all incorporated. Add the chicken and allow the filling to come to a boil, then immediately reduce the heat to a simmer. Add the tarragon, thyme, and bay leaves. Make sure you stir the pot every now and then so there is no scorching at the bottom. Cook the filling for about 20-25 minutes or until the filling is thick and the chicken is cooked. Add the cream, lemon zest and lemon juice. Then adjust the seasoning with the salt and ground white pepper.
4. Transfer the filling to a cast iron pan or any serving dish.
5. To make the crispy potato topping, fry the tater drums at 375 °F (190 °C) for 4-6 minutes or until they are golden. Place them in a large bowl and immediately season them with the sea salt, lemon zest, and parsley. Toss to combine then arrange them on top of the chicken and vegetable filling.
6. Place in an oven at 450 °F (232 °C) for 5-7 minutes or just until bubbling.
7. Remove from the oven and allow the dish to rest for 5 minutes before serving. Enjoy!



Vitamin C: 7.7 mg