

Chicken and Kale Hand Pies with Cheddar Crust

Courtesy of Martha Stewart



Total Time: 1 hr 10 min

Prep Time: 25 min

Oven Temp: 350

Ingredients:

- [Flaky Pie Dough](#), recipe doubled, or store-bought
- 1 cup(s) shredded cheddar, added with flour when making [Flaky Pie Dough](#)
- 2 tablespoon(s) all-purpose flour, plus more for rolling
- 1 tablespoon(s) unsalted butter
- 1 leek (white and light-green parts only), halved lengthwise, cut crosswise 1/4 inch thick, and rinsed well
- 1 small bunch black (Tuscan) kale, tough stems removed, coarsely chopped
- 1 teaspoon(s) fresh thyme leaves
- Coarse salt and ground pepper
- 1 cup(s) low-sodium chicken broth
- 1 cup(s) cooked chicken, torn into bite-size pieces (about 5 ounces)
- 1 large egg, lightly beaten

Directions

- 1. Preheat oven to 350 degrees. Divide dough in half. On a floured sheet of parchment paper, roll out one half to a 14-inch round. With a knife or biscuit cutter, cut out six 4 1/4-inch circles (re-rolling dough once if necessary) and transfer, on parchment, to a baking sheet. Repeat with remaining dough, cutting out six (larger) 4 1/2-inch rounds. Chill rounds on sheet until ready to use.**
- 2. In a large skillet, melt butter over medium-high. Add leek and cook, stirring, until soft, 3 minutes. Add kale and thyme, season with salt and pepper, and cook until kale wilts, 3 minutes. Sprinkle flour over mixture and stir to combine. Add broth and bring to a boil. Cook, stirring often, until mixture thickens, 2 minutes. Transfer to a medium bowl, season with salt and pepper, and stir in chicken. Let cool slightly.**

- 3. Place a heaping 1/4 cup chicken mixture on each of the smaller dough rounds, leaving a 1/2-inch border. Brush edges with egg and top with larger dough rounds; using fingers, press edges firmly to seal. Cut a small vent in each pie. Bake until browned and crisp, 30 minutes, rotating sheet halfway through. Let cool slightly on sheets on a wire rack. Serve warm or at room temperature.**

Flaky Pie Dough

Ingredients:

- 1 1/4 cup(s) all-purpose flour, spooned and leveled
- 1/2 teaspoon(s) coarse salt
- 1/2 cup(s) (1 stick) cold unsalted butter, cut into 1/2-inch pieces
- 1/4 cup(s) ice water

Directions

- 1. In a food processor, pulse flour and salt to combine. Add butter; pulse until mixture resembles coarse meal, with a few pea-size pieces of butter remaining. Sprinkle with 2 tablespoons ice water; pulse until dough is crumbly but holds together when squeezed (if necessary, add up to 2 tablespoons more water, 1 tablespoon at a time). Form dough into a 1-inch-thick rectangle, wrap tightly in plastic, and refrigerate until firm, 1 hour (or up to 3 days).**