

Slow Cooker Chicken Pot Pie Soup

FROM THE KITCHEN OF
DEBBIE MACOMBER



You'll want to tuck into this *heart*warming Slow Cooker Chicken Pot Pie Soup tonight! Tender chicken and veggies swimming in a creamy, rich broth – topped with crispy puff pastry hearts. This soup is made to warm you up!

Serves 6-8

Ingredients

- 2 bone-in, skinless chicken thighs
- 1 ½ cups peeled, cubed russet potato (about 1 large potato)
- 1 ½ cups diced carrot (about 2 carrots)
- 1 cup minced yellow onion (about ½ medium onion)
- 2 garlic cloves, minced
- 3 14.5-ounce cans low sodium chicken broth
- ¼ teaspoon dried thyme leaves
- 1 teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 1 cup frozen peas
- ¼ cup minced fresh parsley
- 4 tablespoons unsalted butter
- ¼ teaspoon salt
- ½ cup flour
- 1 ½ cups whole milk
- 1 sheet puff pastry, thawed

Directions

Place chicken thighs, potatoes, carrots, onion, garlic, chicken broth, thyme, salt and pepper in the bottom of a 6-quart slow cooker. Cover and cook on HIGH for 3 hours.

Meanwhile, preheat oven to 425°F. Cut hearts out of the sheet of puff pastry. Transfer to a parchment paper-lined baking sheet. Bake for 18-20 minutes, until puffed and golden brown.

Remove chicken to a cutting board, then shred meat with two forks. Return to slow cooker, along with peas and parsley.

In a small saucepan, melt butter over medium-high heat. Whisk in flour and cook, whisking constantly, for 2 minutes. Slowly whisk in the milk, and continue to cook for 1-2 minutes, until a thick paste forms. Stir into the soup. Serve immediately, or let cook for an additional hour for flavors to meld. Ladle into bowls, and top with a puff pastry heart.