

Creamy Thyme Chicken Galette with Red Onions and Peppers

Pastry Crust:

1 ½ Cups Flour
4 oz. Butter (1 stick)
½ tsp. Salt
8T Cold Water (maybe more)

Filling:

4 Boneless Chicken Thighs
4T Butter
1T Flour

½ Cup Milk

¼ Cup Cream

2 Sprig Fresh Thyme (or 1/2 tsp.
dried Thyme)

1 tsp. Salt

½ tsp. Black Pepper

½ Red Pepper, thinly sliced

½ Red Onion, thinly sliced

1 T. Olive Oil

Pastry Crust: In mixing bowl, combine flour and salt. Cut in very cold butter until it is crumbly and pea sized. Add water and mix gently until pastry just forms a clump, you may need more than 8T. Don't over mix! Place in fridge and make the filling.

Filling: Slice or dice chicken thighs. In skillet over medium-high heat, melt 1T butter, then brown the chicken thighs until they are just cooked. Add 3T butter and flour, combine and cook for 1 minute. Add milk and cream together, and slowly stir until a "gravy" is formed, about 1-2 minutes. Remove from heat and add 1/2 tsp. salt, pepper, and leaves from one sprig of thyme, and combine. Slice pepper and onion very thinly, and place in a separate bowl. Toss with olive oil, 1/2 salt, and leaves from 1 sprig thyme.

Assembly: On floured surface, roll out pastry crust until it is a rough 20" circle. Transfer pastry to baking sheet with parchment paper. Spread chicken mixture on the pastry, leaving a 2" edge margin. Arrange onions and peppers on top of chicken, then fold edges of pastry up to form a "crust". Egg wash the pastry if desired, then bake in 400° F oven for about 30 minutes, until pastry is golden brown.

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