

# *Recipes*

---

By *Delaware*

## **FULL MEAL RECIPE FEATURING HOMEMADE CHICKEN POT PIE**

### **SALAD COURSE: CLASSIC CAESAR SALAD**

#### **INGREDIENTS:**

1 head of romaine lettuce, chopped  
1/2 cup Caesar dressing  
1/4 cup grated Parmesan cheese  
Croutons  
Freshly cracked black pepper  
Preparation:

In a large bowl, combine the chopped romaine lettuce and Caesar dressing. Toss until the lettuce is well coated.  
Add the grated Parmesan cheese and croutons. Toss gently to combine.  
Season with freshly cracked black pepper to taste.

#### **PRESENTATION:**

Serve in chilled salad bowls, garnished with extra Parmesan and croutons on top.

### **ENTREE: HOMEMADE CHICKEN POT PIE**

#### **INGREDIENTS:**

2 cups cooked chicken, shredded  
1 cup carrots, diced  
1 cup peas  
1 cup potatoes, diced  
1/2 cup onion, chopped  
1/3 cup butter  
1/3 cup all-purpose flour  
1 3/4 cups chicken broth  
2/3 cup milk  
1 teaspoon salt  
1/4 teaspoon black pepper  
1/4 teaspoon garlic powder  
1/4 teaspoon thyme  
1 pie crust (store-bought or homemade)

**PREPARATION:**

Preheat the oven to 425°F (220°C).

In a large skillet, melt the butter over medium heat. Add the onions and cook until translucent.

Stir in the flour, salt, pepper, garlic powder, and thyme. Gradually whisk in the chicken broth and milk. Cook until thickened.

Add the chicken, carrots, peas, and potatoes. Mix well.

Pour the mixture into a pie crust in a pie dish. Cover with the second pie crust, sealing the edges. Cut slits in the top crust to allow steam to escape.

Bake for 30-35 minutes or until the crust is golden brown.

**PRESENTATION:**

Let it cool for a few minutes before slicing. Serve warm, garnished with fresh herbs if desired.

**SUGGESTED SIDE DISHES****1. GARLIC MASHED POTATOES****INGREDIENTS:**

2 pounds potatoes, peeled and cubed

4 cloves garlic, minced

1/2 cup milk

1/4 cup butter

Salt and pepper to taste

**PREPARATION:**

Boil the potatoes in salted water until tender. Drain.

In a saucepan, heat the milk and butter until melted. Add the minced garlic.

Mash the potatoes and mix in the garlic milk mixture. Season with salt and pepper.

**PRESENTATION:**

Serve in a bowl, drizzled with melted butter and garnished with chopped parsley.

**2. Steamed Green Beans****INGREDIENTS:**

1 pound fresh green beans, trimmed

1 tablespoon olive oil

Salt and pepper to taste

Lemon wedges for serving

**Preparation:**

Steam the green beans until tender-crisp, about 5-7 minutes.

Toss with olive oil, salt, and pepper.

**Presentation:**

**Serve on a platter with lemon wedges on the side.**

#### **DESSERT: APPLE CRISP**

##### **INGREDIENTS:**

**4 cups sliced apples**

**1 cup brown sugar**

**1/2 cup rolled oats**

**1/2 cup flour**

**1/2 cup butter, melted**

**1 teaspoon cinnamon**

##### **Preparation:**

**Preheat the oven to 350°F (175°C).**

**In a baking dish, layer the sliced apples. Sprinkle with cinnamon.**

**In a bowl, mix brown sugar, oats, flour, and melted butter. Spread over the apples.**

**Bake for 30-35 minutes until golden brown.**

##### **Presentation:**

**Serve warm, optionally with vanilla ice cream on top.**

#### **WINE PAIRING**

**For this meal, I recommend pairing it with Kaiken Ultra Malbec Red Wine. Its rich flavors will complement the savory chicken pot pie beautifully.**