



Individual Chicken Pot Pies with Bacon *(adapted from epicurious.com)*

3 slices applewood smoked bacon, diced
3 chicken tenders, cut into 1/2 inch chunks
1 medium onion, chopped
1 teaspoon dried marjoram
1/4 teaspoon dried rosemary
Salt and Pepper to taste
2 tablespoons dry Marsala wine
2 tablespoons Wondra instant blending flour
1 cup chicken stock
1 cup frozen mixed vegetables
1/2 cup plus 2 teaspoons crème fraiche

1/2 sheet frozen puff pastry, thawed per package directions

Spray 2 large (10 ounce) ramekins with cooking spray and set aside. Cook bacon over medium low heat until crisp and fat has rendered. Remove from pan and set aside. Add onion to the pan and sauté until softened and just starting to turn golden. Add chicken tenders, marjoram and rosemary and cook until tenders are no longer pink (about 2 to 3 minutes). Add Marsala and sauté until wine has evaporated, approximately 30 seconds. Season with salt and pepper and sprinkle with Wondra, stirring well to incorporate. Add chicken stock and cook until thickened. Add vegetables, and cook for another minute. Remove from heat, cover pan and allow to sit for 5 minutes to allow vegetables to continue cooking. Stir in half cup of crème fraiche. Fill ramekins with mixture and sprinkle bacon on top. Cut puff pastry into 2 equal sized squares. Cut an "x" in center of each square and prick all over with a fork. Place on top of ramekins allowing edges drape over sides. Brush top of each crust with a teaspoon of crème fraiche. Bake in preheated 425 oven for 20 to 25 minutes or until pastry is golden and filling bubbling. Makes 2 servings.