

Chicken Potpie Casserole Bites

1 (8-ounce) package cream cheese, softened	1 carrot, finely grated
2 egg whites	2 cups chicken, cooked and finely chopped
½ teaspoon dried thyme	3 packages frozen phyllo cups
⅛ teaspoon paprika	¼ cup grated Parmesan cheese
½ teaspoon salt	1 package frozen puff pastry, thawed
¼ teaspoon black pepper	
¾ cup petite peas	



(Fold along the line)

1. Preheat oven to 350°F.
2. In a medium bowl, whisk together cream cheese, egg whites, thyme, paprika, salt, and pepper. Add peas, carrots, and chicken, mixing well to combine.
3. Arrange the phyllo cups on a rimmed baking sheet, and spoon about 1 teaspoon of the potpie filling into each cup. Sprinkle with Parmesan, and bake for 15 minutes.
4. To prepare the tops, roll out the puff pastry according to package directions. Use a 1-inch round cookie cutter to cut circles, and bake them on a baking sheet at 350°F for 15 minutes.
5. Set one baked round over each miniature potpie, and serve warm.

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