

Ingredients:

- 3 tablespoons unsalted butter
- 2 teaspoons fresh thyme leaves, chopped
- 1/3 cup all-purpose flour, plus more for dusting
- 3 cups low sodium chicken broth
- Kosher salt
- Black pepper
- 1 rotisserie chicken, skin discarded and meat shredded
- 1 medium onion, chopped
- 2 large carrots, sliced into thin half-moon
- 2 stalks celery, finely diced
- One 17 ounce package puff pastry (2 sheets)
- 1 large egg, beaten with a splash of water

Directions:

1. Preheat the oven to 400°F. Spray an 18x13 inch sheet pan with cooking spray.
2. Melt the butter with the thyme in a small saucepan over medium heat. Briefly cook onion, carrots and celery until softened. Remove from pan. Whisk in the flour and cook, stirring until a sandy consistency, about 1 minute. Pour in the chicken broth, whisking constantly until smooth. Stir in 2 teaspoons salt and a few grinds of black pepper and bring to a boil. Lower the heat and simmer gently until thickened and the flour is gone, about 10 minutes. Season to taste.
3. Add the chicken, onions, carrots and celery to the prepared sheet pan and toss to combine; set aside.
4. Stack 2 puff pastry sheets on top of each other on a lightly floured surface. Roll the pastry out to a 15x15 inch square. Cut the pastry into 1-inch strips making 15 strips total.
5. Pour the gravy over the chicken mixture on the sheet pan. Arrange the pastry strips over the filling crosswise, overlapping them slightly so most of the filling is covered. Trim and overhang from the edges of the pan. Brush the pastry with the egg wash and bake until deep golden brown, 35 minutes.

Source: Adapted from FoodNetwork.com