



CHICKEN PIE (PASTEL DE POLLO)



STEP 1: Preheat oven to 350°F. While oven is preheating, place provided parchment paper on the baking sheet. Next, place the Chicken Pie (Pastel de Pollo) on the parchment paper and make sure to place the Chicken Pie (Pastel de Pollo) in the center of the baking sheet.

STEP 2: Place the baking sheet in the middle of the oven. Bake the Chicken Pie (Pastel de Pollo) for 50-60 mins. in a conventional oven, 40-50 mins in a convection oven, or until golden brown.

STEP 3: When the Chicken Pie (Pastel de Pollo) reaches a golden brown, remove from the oven. Let it cool down completely before you enjoy, which takes about 15 minutes since the filling takes longer to cool.

**Because all ovens vary, check Chicken Pie (Pastel de Pollo) 5 mins. before the recommended baking time.*

PORTO'S FUN FACT: *Our Chicken Pie (Pastel de Pollo) recipe is a Rosa Porto original, one that she made in her home back in Cuba, where the origins of Porto's Bakery began.*