

Shivers Concert Series Presents

An Evening of Inspiration



Benefit Concert for Allen Temple CME Church

featuring, from Colorado Springs, CO

The Celebration Multicultural Ensemble

With Founder and Artistic Director, Mrs. Peggy Houston Shivers

Sunday, May 20th, 2018 at 6:00pm

Maranatha Church of God 4222 NE 12th AVE, Portland OR 97211

Tickets available on TicketTomato.com

\$25 in advance \$30 at the door

For more Information: (503) 852-1758

FOOD

Chicken-and-Vegetable Hand Pies

Ingredients

- 14 ounces white whole-wheat flour (about 3 1/2 cups) plus 2 Tbsp., divided
- 1 tablespoon kosher salt, divided
- 1 teaspoon baking powder 10 tablespoon ice-cold water
- 2/3 cup plus
- 2 Tbsp. extra-virgin olive oil, divided
- 1 1/2 pounds ground chicken
- 4 ounces haricots verts (French green beans), cut into 1/4-in. pieces (about 1 cup)
- 3/4 cup finely chopped carrot
- 1 tablespoon chopped fresh thyme
- 1 tablespoon minced garlic
- 1/2 cup fresh or frozen green peas, thawed
- 1 1/2 cups unsalted chicken stock (such as Swanson)
- 1 tablespoon chopped fresh flat-leaf parsley, plus more for garnish
- 3/4 teaspoon freshly ground black pepper
- 1 large egg, beaten
- 1 teaspoon water Cooking spray

Directions:

Step 1: Place 3 1/2 cups flour, 1 1/2 teaspoons salt, and baking powder in a food processor; pulse until combined. Stir together 10 tablespoons ice-cold water and 2/3 cup oil. With processor running, slowly pour water-and-oil mixture through food chute, processing until dough is crumbly. Turn dough out onto a lightly floured surface. Knead 1 minute.

Press into a 5-inch disk; wrap in plastic wrap, and chill 30 minutes.

Step 2: Preheat oven to 400°F. Heat 1 tablespoon oil in a large nonstick skillet over medium-high. Add chicken; cook, stirring often, until no longer pink, about 5 minutes. Place chicken and pan drippings in a bowl.



Step 3: Without wiping pan, heat remaining 1 tablespoon oil over medium-high; add haricots verts, carrot, thyme, and garlic; cover, and cook, stirring occasionally, for 5 minutes or until tender. Add chicken and drippings back to pan; stir in peas. Sprinkle with remaining 2 tablespoons flour; stir to coat. Add chicken stock and bring to a boil; cook for 3 to 4 minutes or until thickened. Fold in parsley, pepper, and remaining 1 1/2 teaspoons salt.

Step 4: Whisk together egg and 1 teaspoon water in a small bowl. Remove dough from refrigerator; let stand 5 minutes. Divide dough into 12 equal portions (about 2 ounces each), shaping each into a ball. Roll each ball into a 6-inch circle on a lightly floured surface. Spoon 1/3 cup chicken mixture onto center of each circle. Brush edges of dough circles with egg wash; fold dough over filling to form half-moons. Press edges together to seal. Brush remaining egg mixture over tops of pies and score tops to vent, or follow freezing instructions. Line a baking sheet with parchment paper; lightly coat paper with cooking spray. Place pies on prepared pan.



WE'RE LISTENING.

May 17 — Join us at the White Stag Building (70 NW Couch St.) from noon to 1 p.m. to share your ideas, concerns and questions about TriMet with our new general manager, Doug Kelsey, and board member Joe Esmonde.

(Or you can just show up for the free lunch and a \$5 Hop card.)

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