Mini Chicken Pot Pies

1 Tablespoon oil

4 cups chopped mushrooms

1 1/2 cups chopped onion

1/2 cup chopped celery

1 1/2 cups cubes sweet potato

2 teaspoons chopped fresh thyme

1/3 cup flour

1 1/2 cups chicken stock

1/2 cup whole milk

2 cups shredded rotisserie chicken breast

1/2 teaspoon salt

1 frozen puff pastry sheet

Heat oil in skillet.

Add mushrooms, onions and celery and cook 7-8 minutes.

Add sweet potatoes and thyme and cook 6-7 minutes longer.

Stir in flour to coat.

Add stock and milk and bring to a boil for 1 minute.

Stir in chicken and salt.  Let cool 20 minutes.

Cut puff pastry into 4 1/2" rounds.

Fill 4 ramekins with chicken mixture.

Top with dough round.

Bake 17-19 minutes at 425.