



CHICKEN POT PIE

Servings: 4 to 6

Prep: 30 minutes / **Cook:** 1 hour

Ingredients:

- ½ cup unsalted butter
- 1 yellow onion, chopped
- 4 carrots, peeled, diced
- 4 cloves garlic, chopped
- ½ cup all-purpose flour
- 3 cups chicken broth
- ¼ cup heavy cream
- 32 oz cooked chicken meat*
- 1 cup frozen peas
- 1 egg, beaten
- Parsley, chopped
- Thyme leaves
- Black pepper
- Salt
- 2 prepared pie crusts (I use Pillsbury's ready-to-bake 2-pack)**
- Cooking spray

* There are many ways to source and prepare the chicken for this recipe. You can poach 4 boneless, skinless breasts, then cube; buy a rotisserie chicken and pick apart the meat; or, do what I usually do—purchase a large container of cooked and shredded roasted chicken from the deli section of the grocery store.

** Of course you can make your own crust from scratch, but I think the premade ones are just as good. (My late grandmothers would seriously disagree with me on that though!)

Note:

- I usually DOUBLE this recipe. I'll make one pie for dinner, then freeze half of the filling for a future pie. Move it from the freezer to the refrigerator 24-48 hours before you're going to bake the second pie and it'll be ready to assemble. Tastes just as yummy with a lot less work.

continued

Steps:

1. Preheat oven to 375° F (190° C).
2. Take your prepared pie crusts out of the refrigerator.
3. Over medium heat, melt butter in your biggest, heavy bottom pot (I use my beloved Le Creuset Dutch oven), then sauté the onion, carrots until softened, about 8 minutes or so.
4. Add the garlic and cook a few more minutes.
5. Incorporate the flour, stirring constantly, until you get a golden color, about 3 minutes.
6. Slowly whisk in the broth.
7. Bring to a boil and cook, about 5 minutes.
8. Remove from heat, then add the cooked chicken, peas, cream, parsley, thyme, salt, and pepper. Set aside.
9. Cover a large cookie sheet with foil and spray a 9" glass pie plate with cooking spray.
10. Unroll one pie crust and place in pie plate.
11. Add filling to pie plate.
12. Unroll second pie crust and place on top of filling, crimping the edges together with the bottom crust. You might have to fold the crust under itself.
13. With a sharp knife, cut four 2" slits on the top of the crust.
14. Brush the beaten egg over the surface of the pie.
15. Bake pie on cookie sheet (in case it overflows) until golden, about 45 minutes.
16. Let cool a bit before serving.

Leftovers heat up well covered with foil in a 325° F oven, 20 minutes or so, or in the microwave if you're in a hurry, and who isn't?