

🍴 6 People

🕒 60 Mins

🔥 520 kcal

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Chicken Pot Pie

COMFORT IN A DISH

INGREDIENTS

2 cups cooked chicken

1 pie crust (top and bottom)

1 cup diced carrots

1 cup frozen peas

DIRECTIONS

1. Sauté carrots, potatoes, onion, and celery in butter until slightly tender, about 8 minutes. Sprinkle flour over vegetables and stir for 1 minute to create a roux.

2. Gradually whisk in chicken broth and milk, stirring constantly until thickened. Add shredded chicken and frozen peas. Season with salt, pepper, and poultry seasoning.

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1 pie crust (top and bottom)

1 cup diced carrots

1 cup frozen peas

1 cup diced potatoes

1/2 cup diced onion

1/2 cup celery

1/2 cup butter

1/2 cup flour

2 cups chicken broth

DIRECTIONS

1. Sauté carrots, potatoes, onion, and celery in butter until slightly tender, about 8 minutes. Sprinkle flour over vegetables and stir for 1 minute to create a roux.

2. Gradually whisk in chicken broth and milk, stirring constantly until thickened. Add shredded chicken and frozen peas. Season with salt, pepper, and poultry seasoning.

3. Preheat oven to 425°F. Pour filling into a 9-inch pie dish. Cover with top pie crust, trim excess, and crimp edges decoratively. Cut slits in top for steam.

4. Bake for 30-35 minutes until crust is golden brown and filling is bubbling. Cool 10 minutes before serving. The filling will thicken as it cools.