

Chicken Pot Pie 2

written by The Recipe Exchange | July 31, 2016

Ingredients

2 cups cooked, chopped chicken breast
1/2 cup frozen peas
1/2 cup cooked, diced carrots
1/2 cup cooked, diced potatoes
1/4 cup butter
1/4 cup chopped onion
1/4 cup flour
1 1/2 cups chicken broth
1/2 cup milk
1/4 teaspoon salt
1/4 teaspoon pepper
1 teaspoon dried thyme
double pie crust (Recipe)

Directions

Combine chicken breast, peas, carrots, and potatoes in a bowl; set aside.

In medium saucepan, melt butter. Sauté onion until clear. Whisk in flour and cook until bubbly. Whisk in broth and milk. Bring to a boil.

Reduce heat and simmer until thickened. Stir in seasonings. Pour over chicken-vegetable mixture and stir to combine. Cool completely if preparing for freezer. Otherwise proceed with recipe.

Line pie plate with bottom crust. Pour in filling. Position top crust, crimp edges, and cut a slash in the top. Bake at 375° for one hour or until crust is brown and filling bubbles.

If you want to make this ahead and freeze. Simply wrap with foil before baking, label, and freeze. To serve: Vent top and brush with milk.

Bake at 450° for 15 minutes and then reduce heat and bake at 375° until crust is browned and filling bubbles, about one hour more.

Note: Mixed, frozen vegetables may be substituted for the peas, carrots, and potatoes. This is also delicious made with cooked turkey.