

Chicken Pot Pie

Looking to use that leftover chicken? Try Chicken Pot Pie, the ultimate in comfort food. This one dish wonder is the perfect nourishment for a cold day.

Ingredients

- 1/2 cup each diced carrots, onion & celery
- 3 cups shredded, cooked chicken
- 1/4 cup flour
- 3 cups chicken broth
- 1/4 cup half & half or light cream
- 1 egg
- 2 unbaked, pre-made pie crust
- 2 tbsp. water
- 1/4 tsp. turmeric
- Salt, pepper, and thyme to taste



Directions

- Place butter in a large pot over medium-high heat.
- Sauté carrots, onions and celery in the pre-heated butter until the onions are transparent (about 3 minutes).
- Mix in the chicken and flour and cook for about a minute.
- Pour in chicken broth, let simmer and thicken.
- Once it starts to thicken, add turmeric, salt, pepper and thyme.
- Add the half and half and continue to let thicken for about 3 minutes. If the mixture is getting too thick, add a bit more broth.
- Roll out and place pie crust in the bottom of a 2 quart baking dish. Pour in chicken and vegetable filling.
- Roll out remaining pie crust and lay over the top of the baking dish and filling, pressing the dough to the outside of the baking dish.
- Place knife slits in the top of the dough.
- Mix the egg and water together and brush lightly over the outside of the crust.
- Place the pie on a baking sheet, cover with foil and bake for 15 minutes.
- Take the foil off the pie and bake for another 20 minutes until the pie is golden brown and slightly bubbling through the knife slits.
- Take the pie out and let cool for 15 minutes. ENJOY!