



Easy Chicken Pot Pie

Serves 6-8

Some lovely optional additions from the garden would be turnips, sweet potatoes, or white potatoes!

Ingredients

- 1 pound boneless, skinless chicken breasts, cooked and chopped
 - Can use shredded roasted chicken or turkey
- 1/3 cup butter
- 1/3 cup all purpose flour
 - Can use cream of broccoli, cream of mushroom, anything in your pantry
- 1/2 cup water
- 3 cups fresh or frozen mixed vegetables - ie. peas, carrots, onions, and celery
 - Can use any frozen or chopped up fresh vegetables that you have from the garden, or in your fridge, such as peas, corn, carrots, onions, etc.
- 1/4 teaspoon black pepper
- 1/2 teaspoon salt
- 1/2 teaspoon celery seed
- 2/3 cup milk
- 1 3/4 chicken stock
 - TIP - the water that is drained off of the chicken and vegetable mixture in this recipe can act as the chicken broth - a low sodium version! Just make sure you cook the vegetable and chicken mixture ahead of time!
- 2 prepared pie crusts
 - if you do not have 2 pie crusts, or if you would like to cut back on the amount of crust, you can use one for the top only
- *Optional:* Melted butter or margarine for brushing pie crust

Directions

1. Preheat oven to 425 degrees F (220 degrees C.)
2. In a saucepan, combine chicken, carrots, peas, and celery. Stir gently over medium heat.
3. Add water to cover and boil for 15 minutes. Remove from heat, drain and set aside.
4. In the saucepan over medium heat, cook onions in butter until soft and *translucent*.
5. Stir in flour, salt, pepper, and celery seed. Cook for 3-4 minutes to prevent lumping when adding the liquids.
6. Slowly stir in chicken broth and milk to prevent lumps. We recommend using a whisk for this step. Simmer over medium-low heat until thick. Remove from heat and set aside. *It is important to take your time with this step - it is totally worth it when you have a nice, smooth, rich final product!*
7. Place the chicken mixture in bottom pie crust *or in a greased casserole dish if not using bottom pie crust*. Pour hot liquid mixture over. Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape.
8. Bake in the preheated oven for 30 to 35 minutes, or until pastry is golden brown and filling is bubbly.
9. Cool for 10 minutes before serving.