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Recipe Courtesy of: allrecipes.com

Chicken Pot Pie

Ingredients:

- 1 pound skinless, boneless chicken breast halves - cubed
- 1 can sliced carrots and peas
- 1/2 cup sliced celery
- 1/3 cup butter
- 1/3 cup chopped onion
- 1/3 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 can chicken broth
- 1/3 cup milk



Directions

- 1) Preheat oven to 425 degrees F (220 degrees C.)
- 2) In a saucepan, combine chicken, carrots, peas, and celery. Add water to cover and boil for 15 minutes. Remove from heat, drain and set aside.
- 3) In the saucepan over medium heat, cook onions in butter until soft and translucent. Stir in flour, salt, pepper, and celery seed. Slowly stir in chicken broth and milk. Simmer over medium-low heat until thick. Remove from heat and set aside.
- 4) Place the chicken mixture in 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.

Bake in the preheated oven for 30 to 35 minutes, or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.

5)

Jiffy pie crust

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My Notes on Chicken Pot Pie...

1. Jiffy pie crust is great to keep on hand for dinner & dessert dishes. It's so cheap and tastes great. I often like to make my own crust, but really this is just as good.
2. I would have made more filling. I cut down what the recipe called for and then I didn't have any to put over the pie. It actually tasted very good cutting the recipe in half.
3. I've made Chicken pot pie a few times, and this way by far the best recipe I have found ;)