

Cooking, Baking, Photo-Taking...

Recipe Courtesy of: allrecipes.com, Chicken Pot Pie IX - by Robbie Rice

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.
- 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, and pepper. Slowly stir in chicken broth and milk. Simmer over medium-low heat until thick. Remove from heat and set aside.
- 4) Prepare Jiffy pie crust. 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.
- 5) Bake in the preheated oven for 30-40 minutes, or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.

ENJOY!!

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My Notes on this Chicken Pot Pie Recipe...

1. Above is my version of Chicken Pot Pie. I cut out some ingredients from the original recipe and used Jiffy pie crust. Jiffy pie crust is great to keep on hand for dinner & dessert pies. It's very cheap and tastes great (Thanks Aunt Karen). I often like to make my own crust, but really this is just as good.
2. If you want extra filling (gravy) to pour over the pie once cooked, then you may want to check out the original recipe and filling measurements to use as a guide. I cut down what the recipe called for and it actually tasted very good without the extra, but it's all about preference.
3. I've made Chicken pot pie a few times, and this was by far the best recipe I have found ;)