



Chicken Pot Pie

A serving of warm, homemade chicken pot pie.

Serves 16, 1 slice per serving (recipe makes 2 pies)

Ingredients

- 1 cup chopped onion
- 1 cup chopped celery
- 1 cup chopped carrot
- 1/3 cup butter or margarine
- ½ cup flour
- 2 cups chicken broth
- 1 cup milk
- 2 cups chicken, cooked, chopped
- 1 cup frozen peas, thawed
- 1 tsp. salt
- ½ tsp. black pepper
- 4 premade pie crusts

Instructions

1. To make filling: Sauté the first 3 ingredients in butter in a large skillet over medium heat until tender. Add flour; stir until smooth. Cook 1 minute, stirring constantly. Add chicken broth and milk; cook, stirring constantly until thickened and bubbly.
2. Stir in chicken, peas, salt, and pepper. Cool before pouring into pie crusts.
3. Freezing instructions: At this point, you may freeze the filling in a labeled freezer safe container/bag. To prepare from frozen, read instructions below.
4. Or you may also assemble the whole pie and freeze whole.
5. To do that, prepare crusts. Roll them out and place the bottom crusts in the pie plates and set aside the top crusts until ready to cover. Pour filling mixture into bottom crusts and cover with top crusts. Fold edges under to crimp. Poke slits in the top.
6. Cover with foil, label, and freeze. See below for preparation instructions.
7. To prepare from fresh: preheat oven to 375 degrees F. Bake uncovered for 30-45 minutes or until crust is golden brown. Let sit for 10 minutes before serving.
8. To prepare from frozen: Thaw filling in the refrigerator. Assemble as described above and bake accordingly, or you may bake the whole pie from frozen.
9. Bake uncovered for 30 minutes, then cover with foil and bake 30 more minutes. Remove from oven and let rest for 10 minutes before cutting.



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