



DESCRIPTION

You don't have to wait for it to be cold outside to enjoy this delicious recipe, it's great anytime! Learn how to make some mouth watering Chicken Pot Pie!

INGREDIENTS

- 5 T butter
- 4 T flour
- 2 cups chopped vegetables (carrots, potatoes, peas, celery, etc...)
- 2 cups chicken broth
- 1 cup heavy cream
- 2 cups cooked chicken cut into bite-sized pieces
- salt and pepper to taste
- pre-made pie crust

TOOLS

- large skillet
- wooden spoon
- whisk
- 2 quart casserole dish
- knife

DIRECTIONS

1. Preheat the oven to 400 degrees. Start by sautéing some vegetables over medium high heat. In a large skillet, melt 2 T butter and toss in about 2 cups chopped vegetables (carrots, potatoes, peas, celery, etc...). Stir until tender.
2. Add 3 more T butter and melt over medium heat while you whisk in 4 T flour.
3. Add 2 cups chicken broth and whisk for about 2-3 minutes until thick.
4. Slowly add in and whisk in 1 cup heavy cream and stir 2-3 minutes until thick.
5. Add salt and pepper to taste.
6. Use a wooden spoon to stir in 2 cups cooked chicken cut into bite-sized pieces.
7. Pour chicken mixture into a greased a 2-quart casserole dish.
8. Cover the entire casserole dish with the pre-made, rolled-out pie crust. Gently fold over to seal the pie crust over the edges of the dish.
9. Make a vent in the top of the pie by drawing an "X."
10. Bake your pot pie for 40 minutes until golden brown.