# chicken pot pie

## Family Chef: Katelyn McMahon

#### Ingredients:

* 3 c chicken \*
* 1 c carrots, chopped \*\*
* 1 c corn, frozen \*\*\*
* 1 c peas, frozen \*\*\*
* 1/3 c unsalted butter
* ½ yellow onion, minced
* 1 stick celery, sliced
* 2 cloves garlic, minced
* 1/3 c all-purpose flour
* ¾ tsp salt
* ¼ tsp pepper
* 1 pinch nutmeg
* 1 tsp fresh thyme
* 1 ¾ c chicken broth \*\*\*\*
* 2/3 c milk
* 1 egg
* 1 tsp water
* 2 9-inch pie crusts, homemade or store-bought

#### Instructions:

1. Place the carrots, corn, and peas in a pan with just enough water to cover them – heat over medium heat until soft, about 15 minutes – drain
2. Stir together the chicken and veggies in a bowl – set aside
3. Preheat oven to 425 degrees Fahrenheit
4. Roll out one pie crust and place it in a 9-inch pie dish
5. In a large pot, add the butter and once melted, add the onions, celery, and garlic – cook until translucent, about 3 minutes
6. Stir in flour and seasonings, and herbs – cook, stirring continuously for 30 seconds
7. Slowly add the broth and milk, stirring frequently until thick – remove from heat
8. Stir the chicken and veggies and pour into the crust lined pie dish
9. Roll the remaining pie crust over the top and pinch the edges shut – cut slits in the top of the pie
10. Whisk together the egg and the water and brush it all over the top crust
11. Bake at 425 degrees for 30 minutes, until golden brown
12. Allow to cool slightly and set before serving

#### Notes

1. \* Chicken – I boiled 3 chicken breasts the night before, and then chopped them up and measured out 3 cups the night I was making the dish. Alternatively, you could use rotisserie chicken; 3 cups would be nearly the whole chicken.
2. \*\*Carrots – I used fresh carrots, peeled them, and boiled them the night before making the chicken pot pie so that I could quickly chop them up (quartered and then chopped) while prepping the other veggies and added them directly in with the chicken. Alternatively, canned carrots could be used and warmed with the other veggies.
3. \*\*\* Corn and Peas – I used frozen corn and peas, and boiled according to step 1. Alternatively, canned corn and peas could be used, and step one would not be needed.
4. \*\*\*\* Chicken Broth – I used 2 chicken bouillon cubes instead of chicken broth. If this is done, dissolve the 2 chicken bouillon cubes according to the instructions (mine called for 1 cup of hot water per cube), prior to adding to the mixture. Only add 1 ¾ cups of the newly made broth so as not to add too much liquid.