

Hearty Chicken Pot Pie

4-8 servings, depending on appetite and sides (Salad, fruit, etc)

1-batch double crust pie crust dough

Filling:

1/3 Cup butter
1/2 diced onions
1/3 Cup Flour (I use Whole Wheat in all our cooking)
1/4 tsp Black Pepper
Salt to taste, if desired

1 3/4 Cups Broth
2/3 Cup Milk (I have been known to use 2 1/4 cups of broth, plus enough powdered milk to make it creamy! Makes a richer filling)

1 1/2 Cups Chicken Chunks
1 Cup Corn
3/4 to 1 Cup Peas
1/4 Cup diced Carrots
3/4 Cup cut green beans
1/2 Cup diced Celery
1 Cup Potato Chunks, lightly cooked.

NOTE: I prefer frozen vegetables, less squishy. I also take a short cut and use a bagged mix from the grocery store that has a balance of green beans, peas, carrots and corn. Sometimes I throw in a little extra corn. Then just add celery and diced potatoes.

Directions:

Preheat oven to 425 degrees Fahrenheit.

In a large saucepan, melt the butter, then add the onions and cook till onions are “clear.” Remove from heat. Add 1/3 Cup Flour and black pepper, stir to mix well. May seem dry, but try to mix in all the flour with the butter. Then add broth. Mix well. Replace pot on burner and cook on medium-high until mixture thickens like gravy. Remove from heat and add milk. Mix well. Then add vegetables and chicken. Stir until well combined.

Separate dough into two pieces: 1 - a little over 1/2 of the pie crust mixture, and a slightly smaller piece for the top crust. Roll out the larger piece, then place into baking dish. Ensure there is enough of an overlap on the top edge to be able to close your top when placed on pie. Roll out the top crust to the proper size for your baking dish.

Pour filling into prepared crust, then carefully place top crust on top of pie. With damp fingers, seal edges well to prevent dripping into oven as it bakes. Poke holes in top crust to release steam while cooking. Place in a 425 oven and bake for 30-45 minutes, until crust is golden-brown and filling is hot and bubbly. Remove from oven and let sit for 10-12 minutes to allow filling to set before serving.

NOTE: Experience shows it is best to place a drip pan below the pie as it bakes, just in case filling oozes out, and to hopefully prevent smoking up your kitchen! :-)