

# Chicken Pot Pie

The kids love this despite the vegetables. Maybe it is the creamy filling and amazingly flakey crust. Feel free to use your own pie crust recipe, or Nana has posted her favorite one for you to use.



## Ingredients for the Chicken

- 1 whole chicken, 2.5-3 pounds
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 teaspoon celery seed
- 1 tablespoon dried basil
- ½ teaspoon dried thyme
- 1 bay leaf
- 2 teaspoons salt
- 2 cans chicken broth

## Pie Filling Ingredients

- 1 cup chopped onion
- 2 cups sliced carrots
- 2 cups diced potatoes
- ½ cup butter or margarine
- ¼ - ½ cup flour  
(depending on desired thickness)
- 2 cups heavy cream
- 1 teaspoon salt
- ½ teaspoon pepper

Pie Crust - Use your favorite, or we have a posted recipe.

## Final Touch

- 1 egg
- 1 teaspoon milk

## Cook the Chicken

- ❖ Combine first 9 ingredients in a large pot. Add enough water to cover chicken and bring to a boil. Cover, reduce heat, and simmer until chicken is tender. This will take about an hour.
- ❖ Remove chicken from broth. Strain broth reserving 2 cups strained broth. Save the rest for another recipe.
- ❖ Cool chicken and remove meat from the bone. Chop meat.

## Make the Pie Filling

- ❖ Sauté onions, carrots, and potatoes in butter until crisp tender. Sprinkle flour on top stirring until smooth. Cook one more minute stirring constantly.
- ❖ Gradually add reserved broth and cream. Cook over medium heat stirring constantly until thickened and bubbly.
- ❖ Stir in salt, pepper, and chopped chicken.

## Pie Crust

- ❖ Roll half of your dough ⅛-inch thick and place in the bottom of a 9x13 pan.
- ❖ Bake at 400°F for 10 minutes.
- ❖ Spoon chicken mixture over baked pastry.
- ❖ Roll remainder of crust then place on top of chicken mixture. (Nana has taught Bekah to weave the dough like in the picture.)

## Final Touch

- ❖ Combine egg and milk then blend well.
- ❖ Brush over the top of the pie.
- ❖ Bake at 400°F for 30 minutes or until golden brown.

  
**Nana's Kitchen**  
Made With Love and Purpose