Clara Brown

JR

Protein

Smith County

Chicken Pot Pie

3 celery sticks
3 medium carrots
1 large yellow onion
1/2 stick of butter
1/4 cup frozen peas
Optional: corn, green beans, potatoes, as desired
2-3 cups cooked chicken, shredded
1/4 cup flour
2 cups chicken broth
1 chicken bouillon cube
1 cup heavy cream
1 teaspoon ground thyme
1 teaspoon salt
Black pepper to taste
Pie crust (homemade or store bought)

Begin by finely dicing all vegetables. (carrots, celery, onion) Melt butter in large skillet for Dutch Oven, add the carrots, celery, and peas. Saute' until the vegetables are translucent, a couple of minutes. Add the chicken and stir to combine. Add any other vegetables, if using more. Sprinkle the flour evenly over the vegetables and chicken and stir to combine. Cook for a couple of minutes, stirring gently.

Pour in chicken broth, stirring constantly. Stir in the bouillon cube. The flour will combine with the chicken broth to create a delicious gravy. Pour in the cream and stir. Allow the mixture to cook over low heat, thickening gradually, about 4 minutes. Season with thyme, salt and pepper. Remove from heat. Taste and adjust the seasonings as needed. Pour the chicken mixture into a deep pie pan or casserole dish.

Roll out the crust so that it's 1 inch larger than the pan. Place the crust on top of the chicken mixture and cut small slits in the top. Press the crust gently into the sides of the dish to seal.

Bake at 400 degrees for 30 minutes or until the crust is golden brown and the filling is bubbly. Cool for 10 minutes before serving.