

Savory Chicken Pot Pie

Ingredients:

1Tbsp. olive oil
1 medium onion, diced
2 large chicken breasts, cut into cubes
1 large russet potato, peeled and cubed
2 large carrots, peeled and cubed
½ cup frozen peas
1 16oz can of chicken broth
1 Tbsp. fresh chopped parsley
Salt and pepper to taste
1Tbsp. butter
2 Tbsp. flour
2 disks of pie crusts for 10-inch pie (ready-made or homemade)

Directions:

In a large skillet heat the olive oil till it's almost smoking and add the onions and sauté them. Stir them to coat with oil and then add the cubed chicken and cook till the onions are translucent and chicken is cooked through, stirring often. Remove to a bowl.

Meanwhile, heat the chicken broth to boiling and add the potatoes and carrots to cook them through, simmering about 15 minutes. Reserving the chicken broth, strain out the potatoes and carrots and add them to the chicken. Add peas also.

In the same sauté pan heat 1 Tbsp butter and add 2Tbsp flour. Stir continuously over medium heat to boil and cook until it is straw colored, about 2 minutes. Whisk in the reserved chicken broth and cook, whisking until it boils and thickens. Stir in all the vegetables and chicken, add parsley and taste for seasonings. Add salt and pepper as needed.

Place a pie crust in the bottom of a deep-dish 10-inch pie pan.

Pour the chicken and veggies over the bottom crust. Place the top crust over and crimp the edges. Cut 3-4 small slits in the top crust or use a small cookie cutter to remove a portion of the top crust, leaving a cut-out design. Place on a cookie sheet.

Bake at 425 degrees for 40 minutes or until the pie is hot and bubbly and the crust is golden brown.

Serves 4.

From Celebrity Chef Gale Gand