

Chicken Pot Pie

Ingredients

- 2 cups cooked chicken, shredded or cubed
- 2 cups frozen mixed vegetables (carrots, peas, corn)
- 1 cup diced potatoes (optional)
- 1/3 cup butter
- 1/3 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon dried thyme (optional)
- 1 3/4 cups chicken broth
- 2/3 cup milk
- 2 pie crusts or 1 sheet puff pastry
- 1 egg, beaten for brushing
- Chicken bouillon (optional, for extra flavor)

Optional (homemade crust)

- 2½ cups (315 g) all-purpose flour
- 1 cup (225 g) cold butter, cubed
- 1 tsp salt
- 6–8 tbsp ice-cold water

Homemade Pie Crust Steps

1. Combine flour and salt in a large bowl.
2. Cut in butter using your fingers or a pastry cutter until pea-sized crumbs form.
3. Add ice water one tablespoon at a time, just until dough holds together when pressed.
4. Form into a ball, flatten into a disk, wrap, and refrigerate for at least 30 minutes before rolling.
5. Roll dough on a lightly floured surface into a circle large enough to fit your pie dish.

Instructions

1. Preheat the oven to 400°F (200°C). If using a bottom crust, line a 9-inch pie dish with one pie crust and lightly prick with a fork.
2. Melt butter in a large skillet over medium heat. Add the vegetables and cook for about 5 minutes until slightly softened.
3. Stir in the flour and cook for 1–2 minutes, then gradually whisk in chicken broth and milk until smooth and thickened. Stir in the cooked chicken and season with salt and pepper to taste.
4. Pour the filling into the prepared pie dish. Top with the remaining crust or puff pastry, trim edges, and seal by crimping with a fork. Cut small slits on top to vent steam.
5. Lightly brush the top crust with beaten egg and bake for 25–30 minutes if using puff pastry, or 35–40 minutes if using a traditional pie crust, until the top is golden brown and the filling is bubbly.
6. Let the pie rest for 10–15 minutes before serving.

Note & Storage

- Store leftovers in an airtight container in the refrigerator for up to 3 days.
- For freezing, wrap the unbaked pie tightly and freeze for up to 2 months. Bake directly from frozen, adding 10–15 minutes to the bake time.
- Filling can be made ahead and stored in the refrigerator for up to 2 days before assembling.
- Add a small amount of chicken bouillon to the filling for deeper flavor if desired.