

Delicious Chicken Pot Pie

By vincy bramblett on August 07, 2001



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Prep Time: 1 hrs

Total Time: 1 hrs 45 mins

Servings: 6-8

Ingredients

- 1 cup potato, diced
- 1 cup onion, diced
- 1 cup celery, diced
- 1 cup carrot, diced
- 1/3 cup melted margarine
- 1/2 cup all-purpose flour
- 2 cups chicken broth
- 1 cup half-and-half
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 4 cups chicken, cooked and chopped
- 2 pie crusts (either store bought or your own recipe)

Directions

- 1.** Preheat oven to 400°F.
- 2.** Saute onion, celery, carrots and potatoes in margarine for 10 minutes.
- 3.** Add flour to sauteed mixture, stirring well, cook one minute stirring constantly.
- 4.** Combine broth and half and half.
- 5.** Gradually stir into vegetable mixture.
- 6.** Cook over medium heat stirring constantly until thickened and bubbly.
- 7.** Stir in salt and pepper; add chicken and stir well.
- 8.** Pour into shallow 2 quart casserole dish and top with pie shells.
- 9.** Cut slits to allow steam to escape.
- 10.** Bake for 40-50 minutes or until pastry is golden brown and filling is bubbly and cooked through.

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