

Chicken Pot Pie IX

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Rated: ★★★★★

Prep Time: 20
Minutes

Ready In: 1 Hour
10 Minutes

Submitted By: Robbie
Rice

Cook Time:
50 Minutes

Servings: 8

"A delicious chicken pot pie made from scratch with carrots, peas, and celery for a comfort food classic."

INGREDIENTS:

1 pound skinless, boneless chicken breast halves - cubed	1/2 teaspoon salt
1 cup sliced carrots	1/4 teaspoon black pepper
1 cup frozen green peas	1/4 teaspoon celery seed
1/2 cup sliced celery	1 3/4 cups chicken broth
1/3 cup butter	2/3 cup milk
1/3 cup chopped onion	2 (9 inch) unbaked pie crusts
1/3 cup all-purpose flour	

DIRECTIONS:

1. Preheat oven to 425 degrees F (220 degrees C.)
2. In a saucepan, combine chicken, carrots, peas, and celery. Add water to cover and boil for 15 minutes. Remove from heat, drain and set aside.
3. In the saucepan over medium heat, cook onions in butter until soft and translucent. Stir in flour, salt, pepper, and celery seed. Slowly stir in chicken broth and milk. Simmer over medium-low heat until thick. Remove from heat and set aside.
4. Place the chicken mixture in bottom pie crust. Pour hot liquid mixture over. Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape.
5. Bake in the preheated oven for 30 to 35 minutes, or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.

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Dinner**

*Makes planning
easy.
-- Angela Sackett*



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