

A DAMN GOOD POT PIE

INGREDIENTS

- 6 tbsp soft unsalted butter
- 1/4 cup flour
- 1/2 cup milk
- Small onion finely chopped
- 1 cup frozen peas
- 2–3 carrots diced
- 1–2 stalks of celery diced
- 1 cup condensed chicken broth
- 1/2 medium russet potato peeled and diced
- 2 chicken breasts (using a rotisserie chicken is good for busy days!)
- Salt & pepper
- Pie dough (Pillsbury pre-made pie crusts)
- And egg for the egg wash
- Corn starch

INSTRUCTIONS

- Preheat oven to 400°.
- Combine 4 tbsp of softened butter and flour in small bowl.
- In separate bowl dissolve corn starch in milk.
- In large sauce pan, add 2 tbsp of butter. Saute onion, carrot, and celery for 3 minutes.
- Add broth and potatoes and bring to a boil. Cover and simmer for 10 minutes.
- Add butter and flour mix and bring to a gentle boil, constantly stirring.
- Pour in milk and corn starch and bring to a boil.
- Add salt, pepper, chicken and peas. Let cool.
- Use pie dough and wash with egg.
- Bake for 50 minutes. Let rest for 15 minutes on cooking rack.
- *Make sure to check in on it. If crust is getting too dark before the 50 minutes, add tin foil on top to protect.*