



CHICKEN POT PIE

Warm, nurturing, wholesome!

SERVINGS: 4-6

PREPPING TIME: 35 MIN COOKING TIME: 45 MIN

INGREDIENTS

For the Chicken Pot Pie Filling:

- 2 lbs chicken breast
- 1 stick salted butter 8 TBSP
- 1 cup onion, diced
- 1 stalk celery, finely diced
- 1 and 1/2 tsp salt
- 1/4 tsp pepper
- 2 tsp dried thyme
- 3/4 tsp rubbed sage
- 1 cup all-purpose flour
- 1 and 1/2 cups chicken broth 1 prefer low sodium
- 1 cup milk
- 2 medium russet potatoes, roughly chopped
- 3 large carrots, roughly chopped
- 1 can peas

For the Crust Topping

- 1 package puff pastry thawed according to package directions
- 1 egg
- 1 tbsp milk

DIRECTIONS

Cook chicken breasts according to your favorite method. Cook for about 10-15 minutes, or until chicken no longer pink in the middle when you cut into it. Remove cooked chicken from pot of water, set aside to rest.

Add the chopped carrots and potatoes to a medium pot of boiling water and cook for 8-10 minutes - or until desired tenderness is reached. (They won't get much softer when you cook the chicken pot pies, so aim for desired level of tenderness here.)

Melt the stick of butter in a large pot over medium heat. Add the diced onion, finely diced celery, and spices - and sauté, stirring, until tender. Add the flour slowly, whisking constantly until combined. It will be a little clumpy and weird, but keep whisking it until the flour taste is gone. Slowly whisk in the chicken broth, then the milk. Add more liquid to thin the sauce out a bit, if desired.

Cut cooked chicken into bite-sized pieces, and stir into the creamy filling, along with the potatoes, carrots, and peas. Taste and add extra seasoning as desired. Preheat oven to 400 degrees F.

View full and complete recipe by Blue Bowl [here](#).