

Chicken Pot Pie

Description

My Kids Favorite Recipe!

Summary

Yield: 8

Source: Rhonda Rae

Prep Time: 45 minutes

Category: Dinner

Ingredients

- 3 lbs whole chicken
- 1 cup carrots,
- 1 cup peas
- 1/2 cup celery, sliced
- 1/3 cup butter
- 1/3 cup all purpose flour
- 1/4 tsp celery seed
- 1 3/4 cups chicken broth
- 2/3 cup milk
- 2 9" unbaked pie crusts
- 1/2 tsp salt
- 1/4 tsp pepper

Instructions

- Cook whole chicken until meat falls off the bone. Drain saving chicken broth and once cool, take chicken off the bone and cut into small pieces.
- Preheat oven to 425 degrees.
- In a saucepan, combine carrots and celery. Add water to cover and boil for 15 minutes. Add chicken and peas. Remove from heat, drain and set aside.
- 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.
- Put bottom pie crust in pan. 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 slits in top to allow steam to escape.
- Bake in preheated oven for 30 to 35 minutes or until pastry is golden brown and filling is bubbly. Cool 10 minutes before serving.