

Chicken Pot Pie

- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 8 TBSP butter
- 6 TBSP flour
- 2 cups chicken broth
- 1 1/3 cup half & half
- salt and pepper to taste
- 1 1/2 pounds of chicken breast cooked and diced
- 2 large carrots cooked and diced
- 2-3 potatoes diced and cooked.
- 2 pie crusts

Instructions:

1. Preheat oven to 425 and grease 2 pie pans.
2. In a large frying pan melt butter and add onion and celery. Cook until clear.
3. Add flour stirring until mixture becomes thick.
4. Add chicken broth and let it simmer for about 2 minutes.
5. Add half & half and simmer for about 2 minutes.
6. You can taste the mixture and decide if you need any salt and pepper.
7. Add the chicken, carrots, and potatoes to the mixture in the frying pan. Stir gently until it is just combined.
8. Split them between the 2 pie pans and cover with a pie crust. Bake for about 15-20 minutes until the crust is brown.

Alternative crust - If you don't like pie crust you can also make a biscuit-like crust with 2 cups Bisquick, 1 cup milk, 2 eggs. Pour over the chicken mixture and back for 20-30 minutes until the crust is golden brown. You could also cook this in a 9x13 pan.

I have also substituted the following items in the recipe: rotisserie chicken meat instead of boiling the chicken breasts and shredding the meat. You can also use canned potatoes and carrots. I usually just peel and dice the potatoes and carrots and let them boil while I am making the white sauce for the chicken pot pie. Use half heavy whipping cream and half milk instead of half and half.

I have been making this recipe for many years and I have made changes based on what I had available. When we first moved to Mexico I couldn't get pie crusts nor Bisquick. So I would go to the local bakery and pour the mixture over biscuits.