



Chicken Pot Pie

Bake at 350° for 1 Hour

Ingredients:

- 2 large chicken breasts, skinless and boneless, cut in 1/2-inch pieces
- 2 Tbls butter
- 2 Tbls olive oil
- 1 tsp salt
- 1 tsp pepper
- 1 tsp poultry seasoning
- 1 cup sliced carrots
- 1 cup chopped onion
- 1 cup chopped celery
- 1/2 cup canned corn
- 1/2 cup canned peas (optional)
- 1/4 cup flour
- 2 cups chicken broth
- 1 cup half-and-half

Pie Crust:

- 2 1/2 cups flour
- 1 1/4 tsp salt
- 1 cup Crisco
- 1 cup ice water

Instructions:

1. Preheat oven to 350°.
2. In a large frying pan over medium heat, melt 1 Tbls butter with 1 Tbls olive oil. Add chicken, salt, and pepper, and cook until browned.
3. Remove chicken. Add the remaining butter and olive oil with the carrots, onion, and celery. Sauté until tender.
4. Return chicken to the pan. Add poultry seasoning and stir until chicken and vegetables are well coated.
5. Sprinkle flour over the mixture and stir to coat evenly.
6. Slowly add chicken broth. Let the mixture thicken, then slowly stir in the half-and-half until thickened.
7. Pour the filling into an uncooked pie crust. Top with the second crust, cut vents in the top, and brush the edges with egg wash if desired.
8. Bake at 350° for 1 hour, or until the crust is lightly golden brown.

Pie Crust Instructions:

1. Combine flour and salt in a large mixing bowl.
2. Cut in half of the Crisco with a pie cutter.
3. Cut in the remaining Crisco until the mixture is lumpy, with pea-size pieces.
4. Slowly add ice water, 1/4 cup at a time, stirring with a fork until the dough holds together. Do not overwork.
5. Roll half of the dough on a floured surface to about 1/8-inch thick. Transfer to the pie dish.
6. Repeat for the top crust.

