

CHICKEN POT PIE

Enjoy this warm and savory chicken pot pie on a cool day!

From the Kitchen of Chef John Findley

Featured Food: Chicken

Yield: Serves 8

Ingredients

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| 6 oz butter | 64 oz chicken stock |
| 1 onion, diced | 4 med size potatoes, peeled and cubed |
| 2 carrots, peeled and diced | 2 lbs. chicken meat (white and dark) |
| 2 ribs celery, diced | 4 oz peas |
| 4 oz. mushrooms, diced | 8 oz heavy whipping cream |
| 6 oz. flour | Puff pastry for single crust |
| Salt, pepper, garlic, onion, thyme | |

Preparation

Warm butter in a large pot over medium heat; add onion, carrot, celery, and mushrooms. Cook for about 3-5 minutes, stirring often. Turn down the heat and add flour and some seasonings. Cook for 7-10 minutes on low, stirring often. Add chicken stock, raise the heat to med-high, and stir together continually. When the mixture comes to a simmer, reduce the heat to med-low and let cook for 5-10 minutes. Add potatoes and cook for about 25 minutes, stirring often. Now add chicken and peas and let the mixture cook together for 5 minutes more. Add cream, taste, and adjust seasonings. Pour into a bowl and top with pastry dough or a puff pastry top. Bake in preheated oven for 10 minutes.