

Homemade Chicken Pot Pie

Courtesy of: www.thebetterhomelife.com

Ingredients:

- Best Pie crust
- 1 medium onion diced
- 2 Tablespoons olive oil or butter
- 3 Tablespoons flour
- 1 can or 2 cups of homemade chicken stock
- 1.5 teaspoons poultry seasoning
- 1 teaspoon salt
- 1/2 teaspoon fresh ground pepper
- 1 - 16 ounce bag of frozen mixed vegetables
- 3 medium potatoes, diced
- 2 cups diced baked chicken breast

Instructions:

Start by boiling the diced potatoes in salted water until just soft enough to break with a fork.

Sauté the diced onion in the olive oil or butter until softened. Mix in the flour. Add the stock 1/2 cup at a time, mixing until well absorbed before adding more. A thickened sauce will form. Mix in the poultry seasoning, salt and pepper. Add the frozen vegetables and mix until warmed. Remove from heat and stir in the drained potatoes. Finally add the diced baked chicken.

Place the bottom crust into a 9.5 inch Pyrex pie dish. Pour in the filling then place the top crust over it. Pinch the edges shut with the handle of a butter knife. Cut a few slits in the top. Cover the edge of the pie with foil to protect from over browning.

Preheat the oven to 375 degrees F. Place the pie in the oven and bake for 30 minutes. Remove the foil and bake for 10-15 more minutes or until the crust is lightly browned.