



# Chicken Pot Pie

Servings: 0

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## Ingredients

- 2 refrigerated pie crusts
- 4 T. Butter
- 1/2 cup diced onion
- 1/2 cup diced celery
- 1 pkg mixed veggie (frozen) (peas, carrots, corn, etc)
- 3 cups shredded chicken
- 1/3 cup flour
- 3 cups low sodium chicken broth
- Salt + Pepper + garlic + italian seasoning
- 1/4 cup Half N Half or cream
- 1 egg + 2 T. water (egg wash)

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## Directions

Preheat oven to 375 degrees.

Melt butter over medium high heat and saute onions and celery until starting to get translucent.

Add mixed veggie and stir/saute briefly.

Add chicken. Sprinkle flour over the top until combined. Cook 1 minute.

Add chicken broth, let thicken. Once thickened, add spices. Add cream and let bubble and thicken (about 3 minutes).

Pour into 2 pie plates.

Top with crust. Paint with egg wash.

Bake 40 minutes.

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