

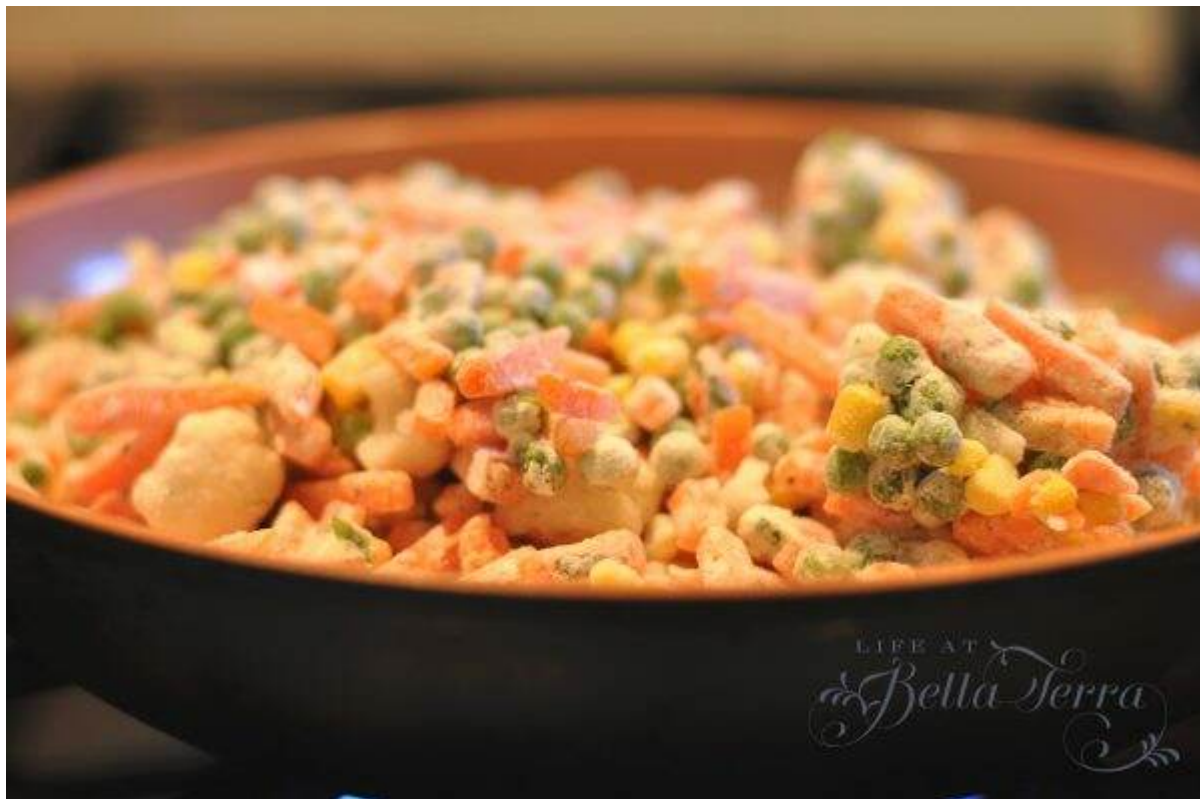
Easy Chicken Pot Pie

As the weather gets cooler, a nice, warm chicken pot pie out of the oven is a family favorite. What makes this so easy is getting the pre-made ingredients and assembling it.

All the ingredients for this recipe are from Trader Joe's (but any resource will do)~~pre-made double pie crust, cooked chicken and frozen vegetables. I typically make my own pie crust, but Trader Joe's is a very, very good option. I also used their 2.5 lb. bag of frozen chicken breast tenderloins, and 2 packages of Vegetable Melange. But any cooked chicken or frozen veggies will do.



The frozen Vegetable Melange is filled with peas, carrots, cauliflower, sweet corn in a butter sauce.



Heat 2 packages of frozen vegetables in 2 tablespoons of watering a large skillet. I baked the chicken a day earlier at 350 degrees for 25 minutes (seasoned with salt, pepper and garlic powder beforehand). Cut the chicken into bitesize pieces.



Add the chicken to the vegetables. I make a very simple chicken gravy to add to the chicken/vegetable mixture using Better than Boullon and water. However, if your frozen vegetables have enough sauce or moisture, you can add a bit of flour to that to thicken it up.



You could easily skip this part or make it with chicken stock. Two teaspoons of boullon mixed into 8 oz. of hot water creates the chicken stock. Whisk a small part of the stock into two tablespoons of flour to make a roux.



Add the roux back into the remaining stock and whisk until smooth.



Microwave for 30 seconds and stir again. The mixture will thicken, like gravy. If it is still too loose, microwave for an additional 30 seconds.

Pour the gravy into the vegetable/chicken mixture and mix to combine. Add more or less gravy depending on how moist you want your filling. Salt and pepper or season to your liking.



While this mixture cools, prepare your pie crust.

Even though I follow the directions to defrost the crust and leave at room temperature, it always looks like this when I unroll it.



So I gently gathered the dough into a ball, and rolled it out as the bottom crust. I used a 9" deep dish glass pie pan. I do chill the bottom crust for a minimum of 15 minutes in the refrigerator before I add the filling.

Add the cooled filling.



Roll the second dough for the top crust.



Bake at 425 degrees for 40 minutes (again this depends on the size of your pan, amount of filling, etc). In order to prevent

the edges from burning, you can add foil or a pie ring on the edges of the crust during the last 20 minutes of baking.



With hungry children looming, I cut into the pie while it was a bit too warm, but you can see the abundant filling spilling out.



This is a very easy recipe requiring a small amount of assembly.



I love this cooler weather as it inspires me to do more baking!

Mary

Mary's Easy Chicken Pot Pie Recipe

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