

Easy Chicken Pot Pie Recipe with Homemade Pie Crust



Simple Meat Pot Pie

Ingredients

Pie crust, single or double
1 medium-large onion, chopped
¼ cup butter
1–2 cloves garlic, minced or garlic press
1 cup diced chicken, cooked or raw or
1 cup diced turkey, Thanksgiving leftover
1 quart chicken broth
1 large potato (2 cups chopped)
2 carrots (2 cups chopped)
2 stalks celery, chopped
1–2 tablespoons fresh parsley, chopped
1 cup peas
1 cup water + ½ cup flour or
¼ cup cornstarch (for thickening)
½ tsp curry powder
salt and pepper to taste

Instructions

Preheat oven to 350°F.

Saute onions and garlic in butter until glossy and tender.

Add chicken and cook through if needed.

Add broth, carrots and potato. Cook until tender.

Add celery, parsley and peas.

Mix flour and water to form a slurry. Bring broth mixture to gentle boil. Pour flour/water mix into broth, stirring constantly, until broth thickens into gravy. NOTE – you may not need quite this much flour and water, depending on your broth and veggies, but this should be about right.

Pour chicken/veggie mixture into prepared crust. Make sure you cut ventilation slits in the top crust before placing it on the pie and sealing it. Crimp the edges of the pie with your fingers, making sure to catch the edge of the pie plate rim with the crust. Bake 45 minutes to one hour, until top is lightly browned and center of pie is bubbling. (Glass pans will take longer to cook.)