

# Jessica's Chicken Pot Pie

Makes 2 - 9 inch pies

## Ingredients:

1/2 cup butter

3/4 cup flour

1/2 large onion (about 1 cup diced)

2 large russet potatoes

2 carrots

2 celery stalks

2 cups corn (optional)

40oz chicken broth/stock

1 whole roasted chicken - shredded

Salt & Pepper to taste

Pie crust



## Directions:

Heat oven to 375 degrees.

In large stock pot, melt butter and add onion. Simmer until onion is tender.

Add flour to butter/onion mixture and let simmer for 2-3 minutes. Stir frequently.

Slowly add chicken broth, constantly whisking. Broth should thicken slightly and be a thin gravy consistency. Add salt and pepper to taste and bring to a slow simmer. Gravy will thicken slightly, but gravy should stay slightly runny, as it will absorb a bit in the oven and as it sits.

While gravy simmers, dice potatoes into bite size cubes, along with the carrots and celery. Add to gravy and turn to low and continue to simmer so vegetables can soften slightly.

While vegetables soften slightly, take chicken off the bone and shred or cube. Add to pot and turn off heat. If you are adding corn, do this now.

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Place your bottom pie crust in your pans and fit to sides. Add pot pie filling and cover with top crust. Seal edges and cut 2-3 slits in the center of the crust.

Bake for 30-40 minutes or until crust is golden brown and filling is bubbly.

Let cool for 10-15 minutes after removing from the oven. Pie will be very soupy if served immediately.

#### Notes:

This pot pie is BEST with a Thanksgiving or holiday turkey. Boil the carcass for 1-2 hours after removing all leftover turkey and let simmer. Use this as your broth.

This can also be done with a store bought rotisserie chicken. If you aren't using homemade bone broth, you can use chicken stock, and store bought bone broth.

Enjoy!