



BEST CHICKEN POT PIE

Chicken Pot Pie is one of the ultimate comfort foods. Take advantage of our great chicken deals and cook up a batch today! They also freeze great and reheat easy in the oven for a fast and delicious meal, so why not make a few?

Approximate Prep Time: 20-30 minutes
Cook Time: 50 minutes
Serves: 6+

INGREDIENTS

From Weiss Meats:

- 1 pound skinless, boneless chicken breast halves - cut into cubes (this is easiest when chicken is slightly frozen)

From Your Grocer:

- 1 cup carrots - sliced into discs
- 1 cup frozen green peas
- 1/2 cup sliced celery
- 1/3 cup butter
- 1/3 cup chopped onion
- 1/2 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon celery seed
- 2 cups chicken broth
- 2/3 cup milk
- 2 (9 inch) unbaked pie crusts

PREPARATION

- Preheat your oven to 425°
- Lightly coat a large saucepan with cooking spray.
- Set saucepan on a burner set to medium heat and add in cubed chicken, lightly salt and pepper and allow to become golden brown on each side.
- Add carrots, peas, and celery and 1/4 cup of the chicken stock and boil (covered) for 15 minutes.

- Remove from heat, move contents to a bowl and set aside.
- In the saucepan, over medium heat, cook onions in butter until soft and translucent.
- Stir in flour, salt, pepper, and celery seed and cook for a few minutes while stirring until flour starts to turn slightly tan (you're making a roue).
- Slowly add chicken broth and milk, stirring to combine.
- Add in the contents of the bowl and simmer over medium-low heat until thick.
- Pour the mixture into bottom pie crust. Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape.
- Bake for 30 to 35 minutes, or until pastry is golden brown, flakey, and filling is bubbling. Cool for 10 minutes before serving.