

Chicken Pot Pie

Serves: 2

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Ingredients:

3 tbsp unsalted butter
½ medium onion, diced
1 stalk celery, diced
1 clove garlic, minced
3 tbsp flour
1 cup chicken stock
¼ cup milk
½ tsp salt
¼ tsp pepper
1 bay leaf
1 cup frozen mixed vegetables (like peas, green beans, corn, and carrots)
1 cup rotisserie chicken, diced
1 refrigerated pie crust
1 egg mixed with 1 tsp water, well beaten

Directions:

1. Melt butter in a medium saucepan over medium heat. Add onion, celery, and garlic, and saute until veggies start to soften, about 5 mins. Add flour, stir to coat the veggies, and cook for 1 min. Add chicken stock, milk, bay leaf, salt, and pepper. Stir well to combine. Bring to a simmer, and allow to simmer for 5 mins, stirring occasionally. Add frozen veggies and chicken. Stir to combine, and cook 1-2 more minutes. Remove bay leaf. Set aside.
2. Preheat oven to 450 degrees. Bring pie crust to temperature according to package directions. Unroll dough, and use a 10-12oz ramekin to trace 2 circles in the crust, each roughly ½ inch bigger than the diameter of the ramekin. Fill ramekins with pot pie filling.
3. Brush the outside rim of each ramekin with egg wash. Place the pie crust circle over the top of the ramekin, and press around the outsides to adhere the crust to the ramekin. Brush the top of the pie crust with egg wash. Cut two slits in the center of the crust. Bake for 15-20 mins until the crust is golden brown. If the edges of the crust start to darken too quickly before the center, lay a piece of aluminum foil over the ramekins, and continue baking. Enjoy immediately.

Recipe notes:

*These are best served straight from the oven, but they also reheat really well, too. You can even reheat them in the microwave, and the crust stays nice and crisp.

*I chose to cheat by using refrigerated pie crust, but you could certainly use your favorite pie crust recipe if you have one.

*I used mostly dark meat from the rotisserie chicken for this recipe.

*This recipe is easily doubled.