

# Chicken Pot Pie

## Ingredients

- 2 refrigerated 9" pie crust dough
- ¼ cup butter
- ⅓ cup chopped onion
- ⅓ cup chopped celery
- 3 Tablespoons corn starch
- ½ teaspoon salt (or Mrs. Dash)
- ¼ teaspoon pepper
- 1 ¾ cups chicken broth or 2 bouillon w/ 1 ¾ cups water
- ½ cup milk
- 2 ½ cups shredded cooked chicken
- 12 oz package (or 2 ½ cups) frozen mixed vegetables

## Directions

- Heat oven to 425 degrees. Place one crust at the bottom of a 9" pie dish.
- In 2-quart saucepan, melt butter over medium heat. Add onion and celery; cook 2 minutes, stirring frequently, until tender. Stir in salt and pepper until well blended. Mix cornstarch into cold milk or broth.
- Gradually stir in broth and milk, cooking and stirring until bubbly and thickened.
- Stir in chicken and mixed vegetables. Remove from heat. Spoon chicken mixture into crust-lined pan. Top with second crust; seal edge and flute. Cut slits in several places in top crust.
- Bake 30 to 40 minutes or until crust is golden brown. During the first 15 to 20 minutes of baking, cover crust edge to prevent excessive browning.
- Let stand 5 minutes before serving.