

Chicken Pot Pie Crumble

Chicken and Sauce:

- 1 1/2 lbs chicken breasts
- 2 cups chicken broth
- 1 Tbsp olive oil
- 1 cup onion, diced
- 1 cup carrots, sliced
- 1/2 cup celery, chopped
- 2 Tbsp butter
- 2 Tbsp flour
- 1 cup milk
- 1/2 tsp salt
- 1/2 tsp pepper
- 1 cup frozen peas

Crumble Topping:

- 2 cups all-purpose flour
- 2 tsp baking powder
- 3/4 tsp salt
- 1/2 tsp pepper
- 1/8 tsp cayenne pepper
- 6 Tbsp butter, cut into 1/2-inch cubes and chilled
- 3/4 cup freshly grated parmesan cheese
- 1 cup half & half

Place the chicken and broth in a large pot and bring to a simmer over medium heat. Cook until just done, about 10-12 minutes. Transfer chicken to a bowl. Pour the broth through a fine-mesh strainer into a liquid measuring cup and reserve. Return the pot to the stovetop.

While the chicken cooks, preheat oven to 400. In a large bowl, combine flour, baking powder, salt, pepper, and cayenne. Sprinkle butter pieces on top of flour. Using your fingers or a pasty cutter, rub the butter into the flour mixture until it resembles course crumbs. Stir in the parmesan cheese. Add the half & half until just combined. Crumble the mixture into irregular shaped pieces onto a baking sheet lined with parchment paper. Bake until fragrant and it starts to brown, about 15 minutes, tossing halfway through. Set aside.

For the filling, heat olive oil in the now-empty pot over medium heat. Add onion, carrots, and celery. Season with salt and pepper to taste. Cover and cook, stirring occasionally, until just tender, about 5-8 minutes. While veggies are cooking, shred the chicken into bite size pieces. Transfer the veggies to the bowl with the shredded chicken; set aside.

Over medium heat, melt the butter in the empty pot. Stir in the flour and cook one minute,

stirring constantly. Slowly whisk in the reserved chicken broth and milk. Bring to a simmer and stir occasionally until sauce thickens. Add 1/2 tsp salt and 1/2 tsp pepper. Remove from heat and stir the chicken, vegetables, and peas into the sauce.

Pour into a 9x13 baking dish. Scatter the crumble topping evenly over the filling. Bake at 400 degrees for 15-20 minutes. Let stand 10 minutes before serving.

Serves 6-8

Recipe adapted from [Mel's Kitchen Cafe](#)

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