

1 can chicken broth
1 ⅓ cup water divided
4 medium carrots thinly sliced
3 medium potatoes, diced
2 T. olive oil
2 cups quartered medium mushrooms
1 medium onion, coarsely chopped
1 finely diced garlic clove
1 cup frozen peas
⅓ cup flour
2 ½ cups cooked chopped chicken
salt and pepper to taste
1 small can corn
1 unbaked pie crust

Combine broth, 1 cup water, carrots and potatoes in a pan. Bring to a boil and simmer 10 minutes,. Preheat oven to 425. Heat oil in skillet over medium heat. Add mushrooms and onions, sauteing till softened. Stir in broth mix and peas. Whisk remaining ⅓ cup water into flour until smooth. Whisk into vegetable mix. Bring to a boil. Stir in chicken. Put in pie plate and cover with pie crust. (I used an 8x8 square glass pan and it was almost too small.) Slit crust and brush with egg white wash. Place on cookie sheet lined with parchment paper.

Bake for 20 - 30 minutes

I added the garlic and corn, salt and pepper. I also prebaked a pie crust in the bottom of the pie using pie weights. I baked this crust at 425 for 15 minutes. This prevents the bottom crust from getting soggy. .