

Greek Chicken Pot Pie

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Ingredients:

1 box (2 crusts) refrigerated pie crusts
3 TBSP olive oil, divided
2 cloves minced garlic
1/2 cup chopped onion
1/4 cup chopped carrot
2 TBSP + 1 tsp flour, divided
1 cup chicken broth
1/2 tsp salt
1/4 tsp pepper
1 tsp oregano
1/8 tsp cayenne pepper
2 cups cooked, shredded chicken
1/4 cup seeded and sliced Kalamata olives
1/2 cup frozen spinach, thawed and well drained
1/2 cup feta crumbles

Directions:

- *Preheat oven to 400 degrees. Lightly grease a deep dish pie pan.
- *Unroll one of the pie crusts, spread with 1 tsp of the flour and flip upside down and fit into the pie pan (flour on the bottom). Set aside.
- *Heat 2 TBSP of the olive oil in a saute pan over medium heat. Add the onion, garlic and carrot. Cook, stirring, until the onions start to soften. Whisk in the remaining 2 TBSP flour and continue whisking until it's thick and turning golden.
- *Whisk the soup into the saute pan. Add the salt, pepper, oregano, and cayenne. Keep cooking and whisking until the soup thickens. Add the chicken and cook just until the chicken is hot.
- *Remove from the stove, mix in the olives, spinach, and feta. Pour evenly into the bottom crust. Unroll the remaining crust, place onto the filling. Crimp the edges of the top and bottom crusts together. Make a few small slits in the center of the crust.
- *Brush the top of the dough with the remaining olive oil. Bake for 40 minutes.