

Chicken Pot Pie

Crust

1 Cup Butter
4 oz. Cream Cheese
2 1/4 Cups Flour
1/2 tsp. Salt
4 Tbsp. Cold Water

Filling

1 Onion
1/2 Cup Butter
1/2 Cup Flour
2 Cups Milk
3 Cups Cooked, Shredded Chicken
14 oz. Frozen Peas and Carrots

Egg Wash

1 Egg
1 tsp. Water

1. Make the crust. Divide it into two equal pieces. Pat into two discs then place in plastic bags. Put these in the refrigerator while making the filling.
2. Sauté chopped onions in butter. Add flour and cook for 2-3 minutes. Slowly add milk and bring to a boil on medium heat.
3. Add chopped chicken and frozen peas and carrots. Heat through. Place the lid on the pan and turn the heat to simmer while rolling out pie dough.
4. Preheat oven to 400°.
5. Roll out bottom crust and place in a deep dish pie plate. Set aside.

6. Roll out the top layer and cut holes for steam.
7. Place filling in the bottom crust and then lay the top crust on.
8. Trim the edge and roll under and seal.
9. Make the egg wash and brush on the top of the crust.
10. Bake for 35 minutes until top crust is golden brown.