

# Chicken Pot Pie

Brittany Allyn

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Serves 4-6



## Ingredients:

1 package refrigerated or frozen (thawed) pie pastry (2 nine inch pastries)  
1 TBSP Butter  
1 TBSP Olive Oil  
1 medium Russet Potato peeled and diced (½ inch)  
½ cup diced Carrot (½ inch)  
¾ cup diced Onion  
½ cup diced Celery  
3 TBSP All-Purpose Flour  
1 ½ cups Chicken Broth  
½ tsp Sea Salt  
¼ tsp Garlic Powder  
¼ tsp Onion Powder  
⅛ tsp Paprika  
Freshly Cracked Black Pepper to taste  
2 cups diced cooked Chicken (½ inch)  
⅓ cup frozen (thawed) Peas  
⅓ cup frozen (thawed) cut Green Beans  
¼ cup plus 2 tsp Heavy Cream divided  
2 tsp Chopped Flat Leaf Parsley plus more for garnish  
1 Egg whisked



## Directions:

Heat the butter and olive oil in a large pot over medium high heat. Add the potato, carrot, onion and celery and stir occasionally sautéing until tender (about 12 minutes). Add the flour and sauté stirring for one more minute. Gradually stir in the chicken broth. Add the garlic powder, onion powder, paprika, black pepper and salt. Bring to a simmer and simmer for about 2 minutes or until mixture starts to thicken. Add chicken, peas, green beans, ¼ cup heavy cream and 2 tsp. parsley and heat through. Remove the pot from the heat and let cool for about 10 minutes.

Meanwhile, Preheat your oven to 375° F. Place one of the pastry shells into the bottom of a nine inch pie plate carefully working the pastry into the edges and all the way up the sides of the pan. Once the filling has cooled for about 10 minutes add it to the pan. Top with the remaining pastry. Carefully seal the edges of both pastries together with a fork or crimp the edges. With a sharp knife make a few slits in the top pastry to allow the steam to escape while baking. Combine the egg and remaining cream and brush the top of the pastry with the mixture (you will have extra). Bake for 40-45 minutes. Let stand for 15 minutes before cutting. Garnish with parsley.

- *Place a baking sheet under the pie plate in the oven in case the pie should bubble over while baking.*