

Favorite Chicken Potpie Recipe



Ingredients

2 cups diced peeled potatoes

1-3/4 cups sliced carrots

1 cup butter, cubed

2/3 cup chopped onion

1 cup all-purpose flour

1-3/4 teaspoons salt

1 teaspoon dried thyme

3/4 teaspoon pepper

3 cups chicken broth

1-1/2 cups milk

4 cups cubed cooked chicken

1 cup frozen peas

1 cup frozen corn

2 packages (14.1 ounces each) refrigerated pie pastry

TOTAL TIME: Prep: 40 min. Bake: 35 min. + standing

Directions

1. Preheat oven to 425°. Place potatoes and carrots in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook, covered, 8-10 minutes or until vegetables are crisp-tender; drain.
2. In a large skillet, heat butter over medium-high heat. Add onion; cook and stir until tender. Stir in flour and seasonings until blended. Gradually stir in broth and milk. Bring to a boil, stirring constantly; cook and stir 2 minutes or until thickened. Stir in chicken, peas, corn and potato mixture; remove from heat.
3. Unroll a pastry sheet into each of two 9-in. pie plates; trim even with rims. Add chicken mixture. Unroll remaining pastry; place over filling. Trim, seal and flute edges. Cut slits in tops.
4. Bake 35-40 minutes or until crust is lightly browned. Let stand 15 minutes before cutting.
Freeze option: Cover and freeze unbaked pies. To use, remove from freezer 30 minutes before baking (do not thaw). Preheat oven to 425°. Place pies on baking sheets; cover edges loosely with foil. Bake 30 minutes. Reduce oven setting to 350°; bake 70-80 minutes longer or until crust is golden brown and a thermometer inserted in center reads 165°. **Yield:** 2 potpies (8 servings each).

Nutritional Facts

1 serving equals 475 calories, 28 g fat (14 g saturated fat), 74 mg cholesterol, 768 mg sodium, 41 g carbohydrate, 2 g fiber, 15 g protein.

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