

Marie Saba

from my kitchen to yours

Chicken Pot Pie

Serves 6

Ingredients:

- ¼ cup unsalted butter
- 1 medium onion, finely chopped
- 2 stalks celery, diced
- 2 carrots, peeled and diced
- 3 cloves garlic, diced
- 3 sprigs fresh thyme
- 2-3 teaspoons Kosher salt
- Freshly ground pepper
- ¼ cup all-purpose flour
- ½ cup dry white wine
- 1 ½ cup low-sodium chicken broth
- 1 cup half-and-half
- 1 cup frozen peas
- 1 2-3 lb. cooked chicken, picked off and torn into small pieces (4-5 cups chicken)
- 2 teaspoon Worcestershire sauce
- 1 pie crust (homemade or store bought)
- Egg wash: 1 egg + 2 teaspoons water, whisked



Instructions:

1. Melt butter in a large skillet over medium-high heat. Add onion, carrots and celery and cook, stirring frequently, until soft, about 5 minutes. Add garlic, thyme, salt and pepper. Cook until fragrant, about 2 minutes.
2. Reduce heat to medium and sprinkle flour over vegetables and cook, stirring frequently, about 1 minute. Add wine and broth, stirring and cooking until flour is no longer visible and some alcohol is cooked off, about 4 minutes.
3. Add half-and-half, peas, chicken, and Worcestershire; stir and continue cooking 2 minutes more. Taste and adjust salt if needed. Transfer filling to a cast iron skillet and refrigerate to cool the filling while rolling out the crust. (Filling can be made up to 2 days in advance.)

YouTube: Marie's Kitchen

Website: MarieSaba.com

Email: Marie@MarieSaba.com



4. Preheat oven to 415 F (212 C). Roll out pie crust. Working quickly so the filling does not melt the pie crust, transfer crust to top of skillet. Tuck the edge of the crust under itself to form an even edge. Brush top of crust with egg wash. Cut 4 small slits in the center of the crust so steam can escape.
5. Place skillet on lined baking sheet (to catch any drips) and bake at 415 F (212 C) for 15 minutes. Reduce heat to 375 (190 C) and cook 40-50 minutes more, until filling is bubbly and crust is golden.

Variations:

- For a wine-free version, use 2 cups chicken broth, 1 cup half-and-half, and 2 teaspoons apple cider or white balsamic vinegar.
- For a lighter version, use whole milk in place of half-and-half.
- For a soupier version, add additional chicken broth until the desired texture is reached.
- To save time, sub in 3 cups mixed frozen veggies in place of the carrots, celery, and peas. Add them to the sauce along with the chicken and Worcestershire.