

## CHICKEN POT PIE



### THE HAVEN HOMESTEAD

#### Ingredients:

- 1 onion diced
- 1 cup of celery chopped
- 1 cup of carrots chopped
- 1 cup of sweet potato or any potato
- 1 cup of peas
- 2 cups of cooked chicken, diced
- 1 tsp of garlic diced
- 1 Tbsp of olive oil
- 2 Tbsp butter
- 1/4 cup of flour
- 1/4 cup of heavy cream or half and half
- 2 cups of chicken broth
- 1/2 tsp of sea salt or to taste
- 1/2 tsp black pepper or to taste
- 1 egg

#### Instructions:

Preheat the oven to 375°F. Prick the bottom of a pie shell (recipe below) using a fork. Bake for 5 minutes. Set aside.

In a small bowl, combine the carrots and potatoes. Add the olive oil to the bowl and mix. Salt and pepper lightly. Add to a parchment paper-lined oven-safe pan. Roast for 20 mins and then remove from oven. Set aside.

In a small skillet melt the butter. Cook the onion, garlic, and celery until softened around 5 minutes. Add in the roasted potatoes and carrots. Add the salt and pepper. Add in the chicken. Then sprinkle the flour on the chicken and veggies, stirring for a couple of minutes. Then add the chicken broth, making sure to scrape the bottom of the pan periodically. As it starts to thicken, add in the heavy cream/or half and half. Once thickened to your liking, pour into the prepared pie crust.

Add the top crust and form the edges of the pie crust together into a pretty design (tutorial linked below in the pie crust recipe.) Mix the egg with a tablespoon of water and then brush the pie crust down with the mixture, completely covering it. Add a few vent holes to the top of the crust

Place the assembled Chicken Pot Pie into the oven and bake for 25-30 mins. When fully baked, let sit on the counter to rest for at least 15 mins. Then? ENJOY!