

Chicken Pot Pie

From Pioneer Woman

375 deg

4 Tbsp butter
½ C. finely diced onion
½ C. finely diced carrot
½ C. finely diced celery
3 C. shredded or chopped cooked chicken or turkey
¼ C. flour
3 C. chicken broth, plus more as needed
¼ tsp. turmeric
Salt and pepper to taste
Chopped fresh thyme to taste (opt)
¼ C. half and half or cream (I use milk)
1 pie crust
1 egg (opt, for wash on crust)

In a large pot, melt the butter over medium high heat, then add the onion, carrot and celery. Cook, stirring occasionally, until the onion begins to turn translucent, about 3 min.

Stir in the chicken, then sprinkle in the flour and stir until it's all combined. Cook for 1 min, then pour in the chicken broth. Stir and let it cook and thicken. Once it starts to thicken add the turmeric, salt, pepper and thyme.

Add the half and half, then stir the mixture and let it bubble and thicken, about 3 min. If it seems overly thick, splash in a little more broth.

Pour filling into a 2 quart baking dish and top with pie crust. Press the dough so the edges stick to the outside of the pan. Cut vents into top.

Mix the egg with 2 T of water and brush it over the pie crust. Bake for 25-30 min, until crust is golden brown and filling is bubbly.

I make a lot of pie crust and use ramekins for individual pies.