

J. Rickards Winery



Homemade Chicken Pot Pie

Prep time: 25 min | Cook time: 40 min | Total time: 1 hr 5 min | 6 servings

Recommended wine pairing: *J. Rickards Ancestor Zinfandel*

Ingredients

- 1 box refrigerated pie crusts at room temp
- 1/3 cup butter
- 2 tbs olive oil
- 1 small yellow or white onion; Diced
- 3 stalks of celery; Diced
- 1/3 cup flour
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/2 tsp of poultry seasoning
- 2 cup chicken broth
- 1/2 cup milk
- 2 1/2 cups cooked, shredded chicken
- 1 1/2 cup steamed diced red potatoes
- 12 oz frozen peas/carrots

Directions

- 1 Cook and shred your chicken.
- 2 Preheat the oven to 425 degrees. Press one of the pie crusts into a 9" pie plate and set aside.
- 3 In a medium saucepan, over medium heat, melt the butter. Once melted, add, olive oil, add in the chopped onion and celery and cook for about 2 minutes, stirring often, until they're tender.
- 4 Whisk in the flour and salt and pepper and poultry seasoning. It will get thick. Gradually add in the milk and broth, while stirring, and continue to cook until it gets thick and bubbly. Stir in the shredded chicken, peas and carrots, and red potatoes. Stir gently. Then remove from the heat. Taste and add more seasoning if needed.
- 5 Pour the mixture into your prepared crust and top with the second crust. Seal the edges and cut several slits into the top.
- 6 Bake for 30-40 minutes, or until the crust is golden brown. During the last 15-20 minutes of baking, cover the crust edges with strips of tin foil to prevent them from burning.
- 7 Let the pie stand for about 5 minutes before slicing it.