

CHICKEN POT PIE



COOK TIME
25 minutes

TEMPERATURE
400°



SERVINGS
4 servings

Ingredients

Filling:

- 1 C chicken stock
- 1 C milk
- 1/2 C all-purpose flour
- 2 tsp oil
- 2 boneless chicken breasts (cut into one-inch pieces)
- 1 C chopped onion
- 1 C chopped celery
- 1 C thin sliced carrots
- 1 C frozen peas, thawed
- 3/4 tsp salt
- Dash of pepper

Crust:

- 1 1/3 C all-purpose flour
- 1/2 tsp salt
- 1/3 C oil
- 1/3 C milk
- 1/3 C additional flour

Steps

Filling:

In a bowl, whisk together chicken stock, milk and flour until smooth and set aside. In 400° brick oven, heat oil in a 10" cast iron skillet. Then add onion, carrots and celery. Cook and stir occasionally for 2 minutes. Add chicken cook and stir again for 2 minutes. Stir in peas, chicken stock mixture, salt and pepper. Cook and stir 2-3 minutes or until filling thickens. Pour mixture into large 11" pie pan. Set aside and cover dish with plastic wrap or foil.

Crust:

In a bowl, combine flour and salt. Add oil and milk. Stir with a fork. On a lightly floured surface shape dough into about a 5-inch disk. Then place dough disk between 2 sheets of lightly floured wax paper. Roll into a 12-inch circle. Brush rim of pie pan with egg wash. Remove dough from wax paper, draping it over your arm and gently positioning it evenly over pie. Trim away extra dough that's long than a 1-inch overhang over pie. Tuck under extra dough and flute or crimp

Egg wash: (1 egg and 1 tsp. water)

around entire edge of pie crust. Brush crust and edges with egg wash. Using a sharp knife, poke about 12 holes into crust top to allow steam to release during cooking process. Bake in 400° brick oven for about 25 minutes. Rotate the pie as needed to achieve an evenly golden-brown crust color. Let pie stand for about 20 minutes before serving.

Notes

- If you want to save some time buy a premade pie crust. Crust must be thawed before placing over pie.
- For a more rustic looking chicken pot pie, leave the thickened filling mixture in a 10" cast iron skillet. Brush inside edge of the skillet with egg wash. Place crust over top. Cut away all extra dough and gently press dough onto filling and sides of skillet to help create a seal. Brush top with egg wash and poke holes into crust as in previous directions.