

# Recipe Collection



## Skillet Chicken Pot Pie

**Blake Hamilton**



### **Ingredients**

- 1 pound of boneless, skinless chicken breast ( 2 1/2 cups of shredded chicken)
- 1 cup of diced carrots
- 1 cup of frozen green peas
- 2/3 cup of frozen or canned corn
- 1/3 cup of butter
- 1/2 medium yellow onion, diced
- 1/3 cup of all-purpose flour
- 1/2 teaspoon of salt
- 1/4 teaspoon of black pepper
- 1 3/4 cups of chicken broth (14.5 ounce can will do)
- 2/3 cup of whole milk
- 2 (9 inch) unbaked pie crust
- 1 tablespoon of water

### **Directions**

Preheat oven to 425 degrees

In a dutch oven or large lidded pot, combine chicken breast, corn, carrots, and peas. Add enough water to cover and bring to a boil. Cover the dutch oven and immediately reduce to a simmer. Simmer for 10-15 minutes or until chicken is fully cooked through. Remove chicken and shred using two forks and set aside.

Strain veggies and set aside separate from chicken.

In the same dutch oven or sauce pan melt butter over medium heat. Add onions and cook until soft and translucent, about 3-4 minutes. Stir in flour, salt, and pepper. Slowly stir in chicken broth and milk. Simmer over medium-low heat until the mixture has thickened, about 7-10 minutes. Remove from heat and set aside.

Place bottom pie crust in a 9 inch cast iron skillet or pie dish (see note below for skillet). You want enough dough to have the crust come all the way up the sides of the skillet. Place a layer of shredded chicken in the bottom pie crust. Top with an even layer of the vegetables and then pour the hot gravy liquid over the entire pie. Cover with top crust, trim excess dough, or roll/curl the dough directly under it and crimp edges to seal. This makes for a puffier crust.

Brush top crust all over with egg/water mixture (this is optional but it's what helps make the crust shiny and golden). Bake for 30 to 35 minutes, or until pastry is golden brown. Let cool for 10 minutes before serving.

### **Notes:**