

Classic Chicken Pot Pie  
Submitted by Despina Morfidis

Ingredients:

- 2 cups cooked, shredded chicken
- 1 cup frozen peas and carrots
- 1/2 cup diced celery
- 1/2 cup diced onion
- 3 tbsp unsalted butter
- 3 tbsp all-purpose flour
- 2 cups chicken broth
- 1 cup milk
- 1/2 tsp thyme
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 pre-made pie crust (or homemade, if preferred)

Instructions:

1. Preheat oven to 375°F (190°C).
2. In a large skillet, melt butter over medium heat. Add onion and celery, cooking until soft.
3. Sprinkle flour over the vegetables, stirring until fully incorporated. Slowly add chicken broth and milk, whisking until smooth.
4. Stir in thyme, salt, and pepper. Simmer for 5 minutes, or until the sauce thickens.
5. Add chicken, peas, and carrots to the skillet. Mix well and remove from heat.
6. Roll out the pie crust and place it in a pie dish. Fill with the chicken mixture and cover with another layer of pie crust, sealing the edges.
7. Cut a few small slits in the top crust to allow steam to escape.
8. Bake for 30-35 minutes, or until the crust is golden brown.
9. Let cool for 5-10 minutes before serving.