



CHICKEN POT PIE

INGREDIENTS

- 2 cups diced peeled potatoes
- 1- $\frac{3}{4}$ cups sliced carrots
- 1 cup butter, cubed
- $\frac{2}{3}$ cup chopped onion
- 1 cup - all purpose flour
- 1- $\frac{3}{4}$ teaspoons salt
- 1 teaspoon dried thyme
- 3.4 teaspoon pepper
- 3 cups chicken broth
- 1- $\frac{1}{2}$ cups whole milk
- 4 cups cubed cooked chicken
- 1 cup frozen peas
- 1 cup frozen corn

SERVES: 1 PIE = 8 PEOPLE

DIRECTIONS

1. Preheat oven to 425°. Place potatoes and carrots in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook, covered, 8-10 minutes or until crisp-tender; drain.
2. In a large skillet, heat butter over medium-high heat. Add onion; cook and stir until tender. Stir in flour and seasonings until blended. Gradually stir in broth and milk. Bring to a boil, stirring constantly; cook and stir 2 minutes or until thickened. Stir in chicken, peas, corn and potato mixture; remove from heat.
3. Unroll a pie crust into each of two 9-in. pie plates; trim even with rims. Add chicken mixture. Unroll remaining crusts; place over filling. Trim, seal and flute edges. Cut slits in tops.
4. Bake 35-40 minutes or until crust is lightly browned. Let stand 15 minutes before cutting