Chicken Pot Pie

A simple, easy to make chicken pot pie that will have your family raving for more. This recipe uses Pillsbury pie crust but if you have your own family favorite pie crust, feel free to use.

Ingredients:

Roasted chicken 1 package Birds Eye Classic Mixed Vegetables (16 oz)

1/3 cup butter 1/3 cup chopped onions 1/3 cup all purpose flour

1/2 teaspoon salt 1/4 teaspoon pepper 1/4 teaspoon celery seed

1/ 3/4 cups chicken broth 2/3 cup milk 4-5 medium size red potatoes

Box of stove top stuffing mix 1 Cream of chicken soup poultry seasoning

Pillsbury pie crust

Directions:

- Preheat oven to 425 degrees
- Peel potatoes and cut into quarters. Boil in a small pan until soft. (Consistency for potato salad).
- Remove the meat from the chicken - cut into chunks and place in a large mixing bowl.
- Cook stuffing according to the box and add to cut up chicken.
- In a saucepan over medium heat, cook onions in butter until soft and translucent. Stir in flour, salt, pepper, and celery seed. Slowly stir in chicken broth and milk. Simmer over medium-low heat until thick. Remove from heat and set aside.
- Cut up cooked potatoes into smaller chunks and add to the chicken and stuffing.
- Pour the onion mixture over the chicken mixture.
- Add 1 can of cream of chicken soup.
- Add 1 teaspoon of poultry seasoning.
- Add salt and pepper. Season to taste.
- Mix completely. Depending on the consistency, you might want to add more chicken broth and cream of chicken soup. You don't want it too runny.
- Roll out pie crust, place 1 on the bottom of pie tin, add chicken mixture.
- Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape.
- Bake in the preheated for 30 - 35 minutes, or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.