

Chicken Pot Pie

Classic homemade chicken pot pie with tender chicken, mixed vegetables, and creamy sauce in a flaky pastry crust. Perfect comfort food recipe.

20 min

PREP

35 min

COOK

55 min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Chicken Pot Pie

Ingredients

- 2 cup chicken meat
- 1 cup butter
- 1 cup onion
- 1 cup flour
- 1 cup chicken broth
- 2 cup milk
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the filling base**

Heat a large saucepan over medium heat and melt 4 tablespoons butter. Add 1 cup diced onions and cook for 3-4 minutes until soft and translucent.
- 2** Sprinkle in 1/4 cup all-purpose flour, 1 teaspoon salt, 1/2 teaspoon black pepper, and 1/2 teaspoon celery seed. Stir constantly for 2 minutes to cook the flour and create a paste-like mixture called a roux.
- 3 Make the sauce**

Slowly pour in 2 cups chicken broth while whisking continuously to prevent lumps. Add 1 cup milk and continue whisking. Bring to a simmer and cook for 5-7 minutes until the sauce thickens enough to coat the back of a spoon.
- 4** Remove from heat and stir in 2 cups cooked diced chicken and 1 cup frozen mixed vegetables. Mix until well combined and set aside to cool for 10 minutes.
- 5 Prepare for assembly**

Preheat oven to 425°F (220°C). Grease a 9-inch pie pan with butter or cooking spray.
- 6 Assemble the pie**

Roll out bottom pie crust on a floured surface to 12 inches diameter. Transfer to the prepared pie pan, pressing gently into corners and leaving 1-inch overhang.
- 7** Pour the cooled chicken filling into the crust-lined pan, spreading evenly. Roll out top crust to 11 inches diameter and place over filling.

- 8 Trim both crusts to 1-inch overhang, then fold the top crust edge under the bottom crust edge. Press with fork tines or pinch with fingers to seal completely around the rim.
- 9 **Finish and bake**
Cut 4-5 small slits in the top crust with a sharp knife to allow steam to escape. Brush entire top surface with beaten egg wash made from 1 egg beaten with 1 tablespoon water.
- 10 Bake for 30-35 minutes until crust is deep golden brown and filling bubbles through the vents. Cool for 15 minutes before serving to allow filling to set.

Tips

Temperature Control: Keep all pastry ingredients cold, including butter and water, to achieve maximum flakiness in your crust.

Roux Perfection: Cook the butter and flour mixture for 2-3 minutes to eliminate the raw flour taste before adding liquids gradually.

Filling Consistency: The filling should coat a spoon but not be too thick, as it will continue thickening during baking.

Vent Properly: Cut several steam vents in the top crust to prevent bursting and ensure even cooking throughout.

Egg Wash Technique: Brush the top crust with beaten egg mixed with a tablespoon of cream for a beautiful golden color.

Rest Before Serving: Allow the finished pie to cool for 10-15 minutes before cutting to help the filling set properly.

Seasoning Balance: Taste and adjust seasonings in the filling before assembly, as the crust will not add flavor.

Size Matters: Cut vegetables uniformly to ensure even cooking and professional presentation.