

# HOMEMADE CHICKEN POT PIE + MASHED POTATOES

## Ingredients:

- 3 Tbsp Butter or Lard
- 1 Onion Diced
- 2 Garlic Gloves Diced
- 2 Tablespoons Flour
- 1 Cup Milk
- S&P
- 2 Cups Mashed Potatoes
- 2 Cups Cooked Diced Chicken
- 2 Cups Mixed Diced Vegetables (corn/carrots/peas) fresh or frozen
- 1 Pie Crust (a bottom and top layer)



## Directions:

1. Melt butter or lard in a skillet and add in onion and garlic for 2 minutes
2. Stir in flour to form a paste and slowly add in milk, mix well
3. Add in the mixed diced vegetables and chicken until warm, turn off heat
4. Add S&P for your taste

## Layering Your Pot Pie:

1. Roll out or place one prepared pie crust in the bottom of your pie plate
2. Add the mashed potatoes in a single layer
3. Next add in the sauce with veggies & chicken
4. Layer the top the other pie crust, crimp the edges and make 4 slits to allow for steam
5. Preheat oven to 375° F and place into preheated oven for 45 minutes or until golden
6. You may choose after 25 minutes to place a pie crust cover to help the edges from burning
7. Let cool for 10-15 minutes before slicing & serving

