

Chicken Pot Pie

DELICIOUS - YUMMY- USE ANY MEAT



INGREDIENTS

Pie Crusts

3 Tbsp butter or lard

1 Onion Diced

2 Garlic cloves diced

2 Cups Mixed Diced Vegetables (I use corn, carrots & peas) these can be frozen or fresh

2 Cups Mashed Potatoes

2 Cups Cooked Diced Chicken

S&P

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, combine 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:

-Roll out or place one prepared pie crust in your pie plate. -Add the mashed potatoes for the 1st layer smash down lightly -Next add in the sauce with vegetables and meat as prepared above. -Layer the top layer of the pie crust, crimp the edges and make 4 slits to allow for steam to escape
-Preheat oven to 375° and place into preheated oven for 45 minutes or golden. You may choose after 25 minutes to add a pie crust cover to keep the edges from burning. Let cool for 10 minutes before



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