

I use store bought pie crust instead of making my own. ~Donna

## Double Crust Chicken Pot Pie

Prep Time: 2 hours, 50 minutes Cook Time: 35 minutes Total Time: 3 hours, 25 minutes Yield: serves 6

This double crust chicken pot pie is perfect when you're looking for comfort food and don't have all the time and energy in the world to whip it up! Make sure you check out the step-by-step photos at the bottom of the page, as well as my notes at the end of this recipe.

### Ingredients

1 recipe homemade pie crust\*  
1 pound skinless boneless chicken breast, cubed  
1 cup sliced carrots (about 2 carrots)  
1/2 cup sliced celery (about 1 stalk)  
1/3 cup unsalted butter  
1/3 cup chopped onion  
1 teaspoon minced garlic  
1/3 cup all-purpose flour  
1 teaspoon salt  
1/2 teaspoon black pepper  
1/2 teaspoon dried thyme  
1 and 3/4 cups chicken broth  
2/3 cup half-and-half\*  
1 cup frozen peas  
1 large egg, beaten  
optional: sprigs of fresh thyme for garnish

### Instructions

Prepare the pie crust as directed in my pie crust recipe, including chilling for at least 2 hours. I usually make the crust the night before. The pie crust recipe makes 2 crusts and you'll be using both crusts.

In a large saucepan, combine chicken, carrots, and celery. Add water to cover and boil for 12 minutes. Remove from heat, drain, and set aside. In a large skillet, cook the butter, onions, and garlic over medium heat, stirring occasionally.

Cook until the onions are translucent and the butter is lightly browning. Whisk in the flour, salt, black pepper, thyme, chicken broth, and half-and-half. Cook and whisk until no flour lumps remain, then simmer over medium-low heat until thick. I simmer mine for 10 minutes.

You want it to be a very thick gravy; simmer longer if necessary. Taste and add more seasonings if you prefer. Sometimes I add more thyme. Remove from heat and set aside.

Preheat oven to 425°F (218°C).

After the pie dough has chilled: On a floured work surface, roll out 1 half of the chilled pie dough. Turn the pie crust dough about a quarter turn after every few rolls until you have a circle 12 inches in diameter. Carefully place the dough into a 9-inch pie dish.

Tuck it in with your fingers, making sure it is smooth. With a small and sharp knife, trim the extra overhang of dough and discard. Place the chicken mixture on top. Top with frozen peas. Pour gravy over top.

Roll out 2nd half of pie crust dough just as you did the first. Cover the pie with the 2nd crust and trim the extra overhang off the sides. Seal the edges by crimping with a fork or your fingers.

With a small and sharp knife, slice a few small slits in the top crust for steam to escape. Using a pastry brush, brush crust and edges with beaten egg.

Bake for 32 – 38 minutes, or until crust is golden brown. I use a pie crust shield to protect the edges from browning too much too soon. Cool for 10 minutes before serving. Makes amazing leftovers– the filling is so thick on the next day! Reheat as desired. Leftovers keep well in the refrigerator in an airtight container for up to 5 days.

Pie Crust: Two 9-inch frozen (and then thawed) store-bought pie crusts are just fine instead of homemade. Puff pastry works too.

Cream: Heavy cream or whole milk works instead of half-and-half to make an extra rich filling. I wouldn't use lower fat milks; the gravy will be too thin.