

# Marie & Sylvia's Chicken Pot Pie

Vicki Blake 2020  
from Marie Nolting & Sylvia Tiller

Obviously, you can make your own pie crust and cut fresh veggies - I have to say in this dish - it's not necessary - it tastes really good this way!

- 1 onion - chopped
- 2-3 stalks of celery - chopped
- 6 tblsp butter
- 1/3 c flour
- 1 tsp salt
- 1/4 tsp pepper
- 1 1/3c chicken broth
- 2/3 c cream or half n half
- 1 bag frozen mixed veggies (carrots, corn, peas, & green beans)
- 1 rotisserie chicken - torn - I used the breasts - a little over half the meat  
(use the bones to make chicken broth & the leftover meat for chicken salad!)
- 1 Pillsbury frozen pie crust
- 1 egg - beaten

Sauté onion and celery in butter until clear. Add flour and make a roux - cook for 1 minute. Slowly add chicken broth and cream to make thick sauce - S&P. Add chicken and veggies to thickened sauce. S&P to taste. Place bottom pie crust in deep dish pie plate, add filling, roll out 2<sup>nd</sup> pie crust and add to top, crimp edges. Brush top pie crust with beaten egg.

Bake @ 425 for 45 minutes (or freeze and bake for 1 hour) until brown and bubbly - cover edges with foil until last 15 minutes (or entire pie if needed) to get desired golden brown all over.

