

Chicken Pot Pie

Ingredients

2 cups diced peeled potatoes
1-3/4 cups sliced carrots
1 cup butter, cubed
2/3 cup chopped onion
1 cup all-purpose flour
1-3/4 teaspoons salt
1 teaspoon dried thyme
3/4 teaspoon pepper
3 cups chicken broth
1-1/2 cups milk or half and half
4 cups cubed cooked chicken
1 cup frozen peas
1 cup frozen corn
2 double pie crust

Direction

Preheat oven to 425°. Place potatoes and carrots in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook, covered, 8-10 minutes or until vegetables are crisp-tender; drain.

In a large skillet, heat butter over medium-high heat. Add onion; cook and stir until tender. Stir in flour and seasonings until blended. Gradually stir in broth and milk. Bring to a boil, stirring constantly; cook and stir 2 minutes or until thickened. Stir in chicken, peas, corn and potato mixture; remove from heat.

Place a pie crust into each of two 9-in. pie plates; trim even with rims. Add chicken mixture. Place remaining pie crust over filling. Trim, seal and flute edges. Cut slits in tops.

Bake 35-40 minutes or until crust is lightly browned. Let stand 15 minutes before cutting.