

Gluten-Free Chicken Pot Pie (Turkey & Ham Option)

INGREDIENTS

- 1 gluten free pie crust prepared
- 2 C cooked vegetables
- 1 1/2 C chicken, turkey or ham, cooked
- 1 C gluten free gravy
- 6 tbsp butter
- 1 tsp chives, chopped
- 1/8 tsp black pepper

INSTRUCTIONS

- Start by dividing your prepared gluten-free pie crust into two equal parts and one small ball of extra dough for making leaves out of dough
- Roll out the two equal balls of dough into 10 inch rounds and the other small ball into a small circle
- Press half of your prepared, rolled out 10 inch dough circles of gluten-free pie crust into a (2 inches)
- Add 2 cups of leftover cooked veggies or another medley of cooked vegetables (carrots, green beans, corn etc.)
- Add 1- 1 1/2 cup cooked, shredded chicken, turkey or ham over the vegetables
- Pour 1 cup leftover gravy or our homemade over the meat and vegetables
- Top with little pats of butter spread out and totaling 4-6 tablespoons
- Place the other half of the prepared, 10 inch rolled out gluten-free pie crust over the top of everything
- With the small circle of rolled out dough, use a leaf cutter and top the pie crust with them and slice the middle with some strips for steam to escape

- In a bowl, combine 2 tablespoons of melted butter with pepper and chopped chives
- Brush butter on to the top of the pie crust
- Cover with tinfoil and bake at 350 degrees for 20 minutes then remove the tinfoil and bake another 15 minutes until golden brown
- Let pie rest for 10 minutes then slice and serve

NOTES

We use Thanksgiving leftovers like and to add extra flavor and save time. Buttered carrots, corn and mashed potatoes also make for excellent pot pie fillings. Feel free to get creative with what you add in according to what flavors you like best. Peas, , really anything goes. You can even use leftover if you prefer over chicken. Either way, I recommend using dark meat as it is more moist. A delicious, flaky gluten-free pie crust is key in this recipe. The pie crust my mom spent years perfecting in our cookbook,

is the absolutely best! It is buttery, flaky and can be manipulated without falling apart. If you need a different recipe, I suggest from Life After Wheat. If you'd prefer just buy one, then I can definitely recommend the It is easy to make and tastes fantastic! Leftovers (if you have any) can be stored right in the pie pan covered with tinfoil in the fridge for up to three days. If you love this recipe, you are going to really enjoy these as well...

NUTRITION

Serving: 1 slice | Calories: 282kcal | Carbohydrates: 18g | Protein: 8g | Fat: 20g | Saturated Fat: 9g | Cholesterol: 52mg | Sodium: 362mg | Potassium: 149mg | Fiber: 2g | Sugar: 1g | Vitamin A: 3608IU | Vitamin C: 4mg | Calcium: 19mg | Iron: 1mg