

# CHICKEN POT PIE

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COOKING: THIS IS COOKED ON A STOVE TOP AND THEN PLACED IN AN OVEN

PREHEAT OVEN : 425 degrees

### ORIGINAL SOURCE:

– INGREDIENTS –

- 2 cups diced peeled potatoes – (PREP)
- 1-3/4 cups sliced carrots – (PREP)
- 2 tbsp vegetable oil
- 2lbs skinless/boneless chicken, cubed – (PREP)
- 1 cup butter, cubed – (PREP)
- 2/3 cup chopped onion – (PREP)
- 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
- 1 cup frozen peas
- 1 cup frozen corn
- 2 packages (14.1 ounces each) refrigerated pie pastry

**Once (PREP) Work Marked Above Complete  
Time to Cook!**

### xxxxxxx UNIT 1 – POTATOES / CARROTS xxxxxxxx

In large pot bring water to boil

Add: 2 cups diced peeled potatoes

Add: 1-3/4 cups sliced carrots

Boil for 8-10 min. or until tender/crisp

Drain, set aside

### xxxxxxx UNIT 2 – CHICKEN xxxxxxxx

In frying large pan/wok Over Medium/High heat

Add: 2 tbsp of vegetable oil

Add: 2lbs skinless/boneless chicken, cubed

Add: pinch of salt

Cook until not pink and juices run clear

Set aside once cooked

xxxxxxx UNIT 3– FILLING / COMBINE xxxxxxxx

In frying large pan/wok Over Medium/High heat

Add: 1 cup butter, cubed

Add: 2/3 cup chopped onion

Cook until onion tender

Add: 1 cup all-purpose flour

Add: 1-3/4 teaspoons salt

Add: 1 teaspoon dried thyme

Add: 3/4 teaspoon pepper

Stir and mix well

Add: 3 cups chicken broth

Add: 1-1/2 cups milk

Bring to a boil, stir constantly

Cook for 2 minutes, stir constantly

Add: 1 cup frozen peas

Add: 1 cup frozen corn

Add: UNIT 1 – Potatoes/Carrots

Add: UNIT 2 – Chicken

stir, then remove from heat

xxxxxxx UNIT 4 – CREATE 2 PIES / BAKE xxxxxxxx

Preheat oven to 425

Unroll a pastry sheet into each of two 9-in. pie plates

Trim crust even with rims

Add: UNIT -3 FILLING, pour evenly between both pies

Unroll remaining pastries; place 1 over filling of each pie.

Trim, seal and flute edges.

Cut slits in tops.