

Dad's Chicken Pot Pie



Ingredients:

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| 1 pound skinless, boneless chicken breast halves - cubed | 1/4 tsp. garlic powder |
| 1 cup sliced carrots | 1/2 tsp. salt |
| 1 cup frozen green peas | 1/4 tsp. pepper |
| 1/2 cup sliced celery | 1/4 tsp. celery seed |
| 1 large potato - peeled and cubed | 1 can cream of chicken soup |
| 1/3 cup butter | 2 cans chicken broth |
| 1/3 cup chopped onion | 2/3 cup milk |
| 1/3 cup flour | 2 - 9in refrigerated pie crusts |
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Directions:

1. Preheat oven to 425 degrees.
2. In a saucepan combine chicken, carrots, peas, potato, and celery. Add 1 can of chicken broth. Fill with water to cover. Bring to a boil for 15 minutes. Remove from heat and drain.
3. In another saucepan over medium heat cook onions in the butter until soft. Stir in flour, salt, pepper, garlic powder, and celery seed. Slowly stir in the other can of chicken broth and milk. Simmer over medium heat until thick. Remove from heat and add cream of chicken soup.
4. Mix the chicken mixture with the sauce to create the filling.
5. Place one pie crust in the bottom of the pie dish and then add filling. Then cover with the other pie crust, seal edges, and trim any excess. Make slits in the top of the crust.
6. Bake in the preheated oven for 30 minutes or until crust is golden brown. Cool for 10 minutes before serving.