

Treasure Barrel

Classic Chicken Pot Pie with Flaky Crust

20 min Prep time	**40 min** Cook time	**1 h** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Filling

- [ ] 2 tbsp unsalted butter, melted
- [ ] 1 tbsp olive oil
- [ ] 1 medium onion, finely diced
- [ ] 2 cloves garlic, minced
- [ ] 2 carrots, peeled and diced
- [ ] 1 cup celery, diced
- [ ] 1 cup frozen peas, thawed
- [ ] 12 oz cooked chicken, shredded

The Sauce

- [ ] 1/4 cup all-purpose flour
- [ ] 2 cups low sodium chicken broth
- [ ] 1 cup whole milk
- [ ] 1/2 tsp dried thyme
- [ ] 1/2 tsp dried rosemary
- [ ] 1/4 tsp nutmeg (optional)
- [ ] Salt and freshly cracked black pepper, to taste

The Crust

- [ ] 1 pound double crust pastry (top and bottom), chilled
- [ ] 1 beaten egg, for brushing

Instructions

1. First things first, go ahead and preheat your oven to 425°F (220°C). I like to lay out my chilled top and bottom pastry sheets now, but honestly, keep that bottom sheet tucked away in the fridge until the very last second so it doesn't shrink on you while baking.

2. In a medium saucepan, melt your 2 tbsp unsalted butter, melted with that 1 tbsp olive oil over medium heat. Toss in your diced onion, carrots, and celery; just let them cook, stirring every now and then, until they're softened and look a bit translucent, which usually takes about 5–6 minutes.

3. Now, add in those 2 cloves garlic, minced, and cook for just about 30 seconds until it smells wonderful. Sprinkle the 1/4 cup all-purpose flour over the veggies and stir it well; cook this for 1 minute just to get rid of that raw flour taste. I mean, nobody likes raw flour in their pie!

4. Slowly pour in the 2 cups low sodium chicken broth, whisking constantly—you don't want any lumps in there. Then, whisk in the 1 cup whole milk. Just keep whisking and cooking until the sauce thickens up and starts to bubble, usually about 2–3 minutes.

5. Season your lovely sauce with 1/2 tsp dried thyme, 1/2 tsp dried rosemary, 1/4 tsp nutmeg (optional), and some salt and freshly cracked black pepper, to taste. Stir in your 12 oz cooked chicken, shredded and those 1 cup frozen peas, thawed. Let it simmer for another 2 minutes, then take the pan off the heat.

6. Transfer that hot filling into a large bowl, then scoop it into your pie dish—I use a sheet of parchment if I'm feeling fancy. Gently lay the chilled bottom crust over the filling, easing it into place and pressing down softly on the edges.

7. Fold the top pastry over the pie, then seal and crimp the edges with a fork or just your fingers. Cut a few slits in the top to let the steam escape, and brush everything with that 1 beaten egg for a beautiful, shiny golden finish.

8. Slide it into the oven and bake for 35–40 minutes. You're looking for a crust that's puffed and golden, with the filling bubbling up through those slits you cut.

9. Once it's out, let the pot pie stand, covered with foil, for 5–10 minutes. Well, this is the hardest part, but it lets the filling set so you get a clean slice. Wow, the smell is just wonderful at this point.

10. Serve it up warm, maybe with a crisp green salad or some steamed greens to balance it out. Enjoy the comforting flavors of this classic dish!

Nutrition per serving

520 kcal	24 g	36 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the bottom pastry sheet refrigerated until the moment you use it to prevent shrinkage.
- Using a rotisserie chicken is a wonderful shortcut for a quick weeknight meal.
- Allowing the pie to rest for 10 minutes is essential for a clean cut and stable filling.