

Treasure Barrel

Easy Chicken Pot Pie Recipe - Family Favorite

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

Ingredients

For the Creamy Filling

- [ ] 1/2 cup unsalted butter
- [ ] 1 medium yellow onion, finely chopped
- [ ] 2 medium carrots, peeled and diced
- [ ] 2 celery stalks, diced
- [ ] 2/3 cup all-purpose flour
- [ ] 1 3/4 cups chicken broth
- [ ] 1 cup heavy cream or half-and-half
- [ ] 3 cups cooked and shredded chicken
- [ ] 1 cup frozen sweet peas
- [ ] 1 1/2 teaspoons dried thyme
- [ ] Salt and freshly ground black pepper to taste

For the Crust

- [ ] 1 sheet (from a 14.1 oz package) refrigerated pie crust
- [ ] 1 large egg, beaten with 1 tablespoon of water (for egg wash)

Instructions

1. First, let's create the heart of the pie. Find a large skillet or a Dutch oven, something with a bit of weight to it. Melt your butter over medium heat, and just watch it foam and sizzle for a moment. Add the chopped onion, carrots, and celery. Stir them gently and let them cook until they're soft and the onion is translucent, which usually takes about 8 to 10 minutes. The kitchen will start to smell absolutely amazing. This is the foundation of all that comforting flavor, so don't rush it.

2. Now, sprinkle the flour over your softened vegetables. Using a wooden spoon, stir everything together until the flour has coated all the veggies and absorbed the butter. Let this cook for about a minute, stirring constantly. This little step toasts the flour and gets rid of any raw, pasty taste. Slowly, and I mean slowly, begin to pour in the chicken broth while whisking continuously. This is the secret to a lump-free sauce! Once the broth is in, whisk in the cream. Let it all simmer gently for a few minutes until it begins to thicken into a lovely, velvety sauce.

3. Once your sauce is looking beautifully thick, it's time to turn off the heat. Stir in your shredded chicken, the frozen peas (no need to thaw them!), and the dried thyme. Now is the moment to taste it. Add a generous pinch of salt and a few grinds of black pepper. Taste again. Does it need more? Be brave here; a well-seasoned filling is key. Once it tastes perfect to you, pour this glorious mixture into a 9-inch deep-dish pie plate and spread it out evenly.

4 Gently unroll your pie crust and drape it over the filling. Trim any excess dough around the rim of the pie plate, and then use a fork to press and seal the edges, which always looks so charming and rustic. Brush the entire surface of the crust with your egg wash—this is what will give it that incredible golden, shiny finish. Finally, cut a few small slits in the center of the crust to let steam escape. Place the pie on a baking sheet (to catch any potential drips, oops!) and bake at 400°F (200°C) for 30-35 minutes, or until the crust is deeply golden brown and the filling is bubbling beautifully around the edges. Let it rest for 10 minutes before serving.

Nutrition per serving

580 kcal	25 g	40 g	35 g
Calories	Protein	Carbs	Fat

Tips & notes

- If your crust starts to get too brown before the filling is bubbly, just gently lay a piece of aluminum foil over the top for the remainder of the baking time. It acts as a little shield.
- For a slightly richer flavor, you can add a splash of white grape juice to the sauce along with the chicken broth to deglaze the pan. It adds a lovely, subtle brightness that is just divine.
- This is a wonderful base recipe. Sometimes I add a handful of chopped fresh parsley at the end for a burst of freshness, or a pinch of nutmeg to the cream sauce for extra warmth. Feel free to make it your own little masterpiece. For an additional weekend project try this delicious recipe.