

CHICKEN POT PIE

INGREDIENTS

1 rotisserie chicken, meat taken off the bone
1 cup sliced carrots
1 cup green peas (fresh or frozen)
1/2 cup sliced celery
1/3 cup butter
1/3 cup onion, small dice
1/3 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon celery seed
2 cups chicken broth
2/3 cup milk
1 puff pastry sheet, thawed

DIRECTIONS

Preheat oven to 425F degrees.

In a saucepan, combine carrots, peas, and celery. Add water to cover and boil for 15 minutes. Remove from heat, drain and set aside.

In the saucepan over medium heat, cook onions in butter until soft and translucent. Stir in flour, salt, pepper, and celery seed. Slowly stir in chicken broth and milk. Simmer over medium-low heat until thick. Add chicken meat. Remove from heat and set aside.

Place the chicken mixture in an oven proof ceramic pan (or multiple ones, if making individual sized). Pour hot liquid mixture over. Cover with puff pastry sheet, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape.

Bake in the preheated oven for 30 to 35 minutes, or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.