

## Easy Chicken Pot Pie - A Cozy Favorite with Chicken and Veggies

Classic Chicken Pot Pie ?



**OVEN**  
**400°F**

**TIME**  
**10 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 cup potato, diced
- 1 cup onion, diced
- 1 cup celery, diced
- 1 cup carrot, diced
- 1/3 cup melted margarine (or butter)
- 3/4 cup all-purpose flour
- 2 cups chicken broth
- 1 cup half-and-half
- 1 tsp salt
- ... tsp black pepper
- 4 cups cooked chicken, chopped or shredded
- 2 pie crusts (store-bought or homemade)

Instructions:

- 1 Preheat Oven:
- 2 Cook the Vegetables:
- 3 Make the Sauce:
- 4 Add Chicken and Season:
- 5 Assemble the Pot Pie:
- 6 Bake:
- 7 Cool and Serve:

Tips for Pot Pie Success:

Serving Suggestions:

- A fresh green salad
- Garlic green beans or roasted Brussels sprouts
- A glass of iced tea or white wine

#### Storage & Leftovers:

Refrigerator: Store leftovers in the fridge for up to 4 days in an airtight container.

Freezer: Freeze unbaked pot pie wrapped tightly in foil for up to 3 months.

Reheat: Bake at 350°F until warmed through or microwave individual portions for quick meals.

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## DIRECTIONS

1. **Preheat Oven:** Preheat your oven to 400°F (205°C).
2. **Cook the Vegetables:** In a large skillet, melt margarine over medium heat. Add onion, celery, carrots, and potatoes. Sauté for about 10 minutes, until vegetables are just beginning to soften.
3. **Make the Sauce:** Stir in the flour and cook for 1 minute, stirring constantly to avoid lumps. Gradually add in chicken broth and half-and-half, stirring continuously until the mixture is thickened and bubbly.
4. **Add Chicken and Season:** Stir in salt, pepper, and cooked chicken. Mix until everything is evenly combined and heated through.
5. **Assemble the Pot Pie:** Place one pie crust in a 2-quart shallow baking dish or pie plate. Pour the chicken and vegetable mixture into the crust. Top with the second pie crust, crimping the edges to seal. Cut a few small slits in the top crust to allow steam to escape.
6. **Bake:** Bake for 40-50 minutes, or until the crust is golden brown and the filling is hot and bubbling.
7. **Cool and Serve:** Let the pot pie rest for 5-10 minutes before slicing. Serve warm and enjoy!
8. **Tips for Pot Pie Success:** ? Precook your vegetables so they're soft and not crunchy after baking. ? Use rotisserie chicken or leftovers for a time-saving shortcut. ? Make ahead: Prepare the filling in advance and refrigerate until ready to assemble and bake. ? Let it cool: This helps the

filling set before serving and keeps it from being runny.

9. Serving Suggestions: Pair this pot pie with:
10. A fresh green salad
11. Garlic green beans or roasted : Brussels sprouts
12. A glass of iced tea or white wine
13. Want to build out a comfort food night? Serve it alongside easy turkey wings or finish with a slice of Dorito casserole for the ultimate cozy lineup.
14. Storage & Leftovers: Refrigerator: Store leftovers in the fridge for up to 4 days in an airtight container.
15. Freezer: Freeze unbaked pot pie wrapped tightly in foil for up to 3 months.
16. Reheat: Bake at 350°F until warmed through or microwave individual portions for quick meals.
17. More Recipes You'll Love: Keep the comfort food coming with these warm, filling favorites:
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21. This : Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort
22. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
23. Final Thoughts: This Classic Chicken Pot Pie is the kind of recipe you make once and return to forever. It's nourishing, comforting, and guaranteed to put smiles on faces at the dinner table. From busy weeknights to slow Sundays, it's always a good time for pot pie.
24. Let me know if you try it! Share your version, leave a comment, and follow along for more comfort food favorites from scratch.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-chicken-pot-pie-a-cozy-favorite-with-chicken-and-veggies/>