

Easy Chicken Pot Pie Bake: Classic Comfort in a Casserole

, is utterly delicious. The use of



OVEN
325°F

TIME
5-7 min

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INGREDIENTS

- 1 C. Milk
- 1 lb. Shredded chicken breast
- 2 C. Chicken broth
- 2 Carrots sliced
- 2 Tbsp. Flour
- ½ C. Celery chopped
- 2 Tbsp. Butter
- 1 Onion chopped
- 2 Pre-made pie crusts
- 1 C. Green peas
- Salt and pepper to taste

Swaps and Notes:

Shredded Chicken Breast: This recipe is perfect for using up leftover shredded chicken or a rotisserie chicken. If starting from raw, simply boil or bake chicken breasts until cooked through, then shred.

Vegetables: Feel free to add other quick-cooking vegetables like corn, green beans, or diced potatoes.

Milk: Whole milk will give you the creamiest sauce, but 2% milk works fine too.

Flour: All-purpose flour is used as a thickener.

For a gluten-free option, you can use a gluten-free flour blend or thicken the sauce with a cornstarch slurry (1 tablespoon cornstarch mixed with 2 tablespoons cold water).

Pie Crusts: While pre-made crusts are for

convenience, if you have a favorite homemade pie crust recipe, feel free to use it!

Seasoning: A pinch of dried thyme or a bay leaf added to the simmering sauce can enhance the flavor.

DIRECTIONS

1. Let's get this cozy : Chicken Pot Pie Bake into the oven!
2. Prep for : Baking: Preheat your oven to 400 degrees F (200 degrees C). Lightly grease a standard pie plate (9-inch or 10-inch) well to prevent sticking.
3. Line with : Crust: Carefully unroll one of the pre-made pie crusts and gently fit it into the bottom of the prepared pie plate. Press it gently to conform to the shape of the dish.
4. SautØ Vegetables: In a large skillet over medium heat, melt the butter. Add the chopped onions, sliced carrots, and chopped celery to the skillet. SautØ until the vegetables have softened, which should take about 5-7 minutes.
5. Make the : Roux: Stir the flour into the softened vegetables in the skillet. SautØ for 1-2 minutes, stirring constantly. This cooks out the raw flour taste and creates a roux, which will thicken your sauce.
6. Whisk in : Liquids: Slowly, in a steady stream, whisk in the chicken broth and milk into the skillet. Whisk continuously to combine well and prevent lumps. Continue whisking until the mixture is smooth and begins to thicken.
7. Add : Remaining Filling: Mix in the green peas, shredded chicken, and salt and pepper to taste into the thickened sauce. Continue to simmer, stirring occasionally, until the sauce has thickened to your desired consistency - it should be rich and creamy.
8. Fill and : Top: Pour the hot chicken and vegetable mixture evenly into the pie crust lining the pie

plate.

9. **Add : Top Crust & Crimp:** Carefully place the remaining pie crust over the filling. Trim any excess dough if needed, then crimp the edges of the two crusts together at the top of the pie plate, sealing the filling inside. You can use a fork to press down the edges for a decorative look.
10. **Optional : Golden Crust:** For an even more golden brown and shiny crust, you can lightly brush the top of the pie crust with a beaten egg (one egg whisked with a tablespoon of water).
11. **Bake:** Place the pie plate in the preheated oven and bake for 25-35 minutes, or until the crust is beautifully golden brown and the filling is bubbly and cooked through.
12. **Rest & : Serve:** Once baked, remove the chicken pot pie from the oven and let it rest for at least 10 minutes before slicing and serving. This allows the filling to set, making it easier to cut and preventing it from being too runny.

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TIPS FOR SUCCESS

Hot Skillet for Roux: Ensure your skillet is hot when you add the flour to the butter; this helps create a proper roux for a smooth sauce.

Whisk Constantly: When adding the liquids to the roux, whisk continuously to prevent lumps and achieve a silky-smooth sauce.

Don't Overfill: Be mindful not to overfill your pie crust, or the filling might bubble over during baking.

Vent the Top Crust: Make a few small slits in the top pie crust before baking.

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

Original recipe: <https://chefmaniac.com/easy-chicken-pot-pie-bake-classic-comfort-in-a-casserole/>