

Classic Chicken Pot Pie: Easy Homemade Comfort Food

Few dishes evoke the warmth and comfort of home quite like a golden, bubbly



OVEN
425°F

TIME
5-7 min

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INGREDIENTS

2 cups peeled potatoes, cut into bite-size chunks (about 1/2 to 3/4 inch)
1 1/2 cups carrots, peeled and sliced (about 1/4 inch thick)
1 cup butter (2 sticks), unsalted recommended
2/3 cup chopped onion
1 cup all-purpose flour
1 3/4 tsp salt
1 tsp dried thyme
3/4 tsp black pepper
3 cups chicken broth
1 1/2 cups milk (whole or 2% recommended)
4 cups cubed cooked chicken (rotisserie chicken works great)
1 1/2 cups frozen peas
1/2 cup frozen corn
2 packages refrigerated double pie crust (or your favorite homemade recipe)
1 large egg, beaten (for egg wash, optional but recommended)

DIRECTIONS

1. Let's get this : Delicious Pot Pie assembled and baking!
2. Prepare : Vegetables: Place the 2 cups peeled, diced potatoes and 1 1/2 cups peeled, sliced carrots in a large pot. Cover them with cold water. Bring to a boil over high heat and cook for several minutes, about 5-7 minutes, or until the potatoes and carrots are tender when poked with a fork, but still firm (al dente). Do not overcook them, as they will cook further in the pie. Drain the water thoroughly and set the cooked potatoes and carrots aside.
3. Start the : Sauce Base: In the same large pot, combine the 1 cup butter and 2/3 cup chopped onion over medium heat. Allow the butter to melt completely, stirring often, and cook the onions until they are soft and translucent, about 5-7 minutes.
4. Make : Roux & Season: When the onions are soft, add the 1 cup all-purpose flour, 1 3/4 teaspoon salt, 1 teaspoon dried thyme, and 3/4 teaspoon black pepper to the pot. Stir well with a whisk or wooden spoon, cooking for 1-2 minutes to create a roux (a thick paste). This will thicken your sauce.
5. Add : Liquids: Gradually add the 3 cups chicken broth and 1 1/2 cups milk to the pot, whisking constantly to prevent lumps. Continue stirring until the mixture comes to a gentle simmer and thickens to a creamy consistency, about 5-7 minutes.
6. Fold in : Fillings: Remove the pot from the heat. Add the 4 cups cubed cooked chicken, 1 1/2 cups frozen peas, 1/2 cup frozen corn, and the reserved cooked potatoes and carrots to the sauce. Mix gently to combine all the ingredients evenly.

7. Prepare : Pie Dishes: Preheat your oven to 425°F (220°C). Carefully unroll one package of refrigerated double pie crust (which typically contains two crusts). Line two standard pie dishes (9-inch pie plates) with one uncooked pastry crust each.
8. Fill : Pie Shells: Pour half of the prepared chicken and vegetable mixture into each pie shell, spreading it evenly.
9. Top with : Crust: Place the second pastry crust over the filling in each pie dish. Let the top crust overlap the bottom crust slightly. Pinch the seams of the top and bottom crusts together to seal them completely. Flute the edge of the seam for a decorative finish.
10. Egg : Wash & Vent: In a small bowl, crack the 1 large egg and beat it lightly. Brush the beaten egg evenly over the top crust of both pies. With a sharp knife, cut several slits (about 1-inch long) in the top of each pie crust. These vents allow steam to escape during baking, preventing the crust from bubbling up excessively.
11. Bake: Place the pie dishes on a baking sheet (to catch any potential spills) and bake in the preheated oven for 35-40 minutes, or until the crust is golden brown and the filling is bubbly.
12. Cool & : Serve: Remove the pot pies from the oven. Allow them to cool for about 10 minutes before digging in. This allows the filling to set slightly and prevents burns. Serve hot.

SWAPS & NOTES

Potatoes and Carrots: Cut these into similar, bite-sized pieces for even cooking.

Butter: Unsalted butter is best for controlling the salt in

the dish.

Onion: Yellow or white onion works well.

Fine chopping ensures it blends seamlessly into the sauce.

TIPS FOR SUCCESS

Don't Overcook Veggies (Initially): Cook the potatoes and carrots just until tender-crisp in the first step, as they will soften more during the baking process.

Roux is Key: Cooking the flour with the butter for a minute helps eliminate any raw flour taste and ensures a smooth, thick sauce.

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

Room Temperature Crust: If using refrigerated pie crusts, let them sit at room temperature for 10-15 minutes before unrolling; this prevents cracking.

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

Original recipe: <https://chefmaniac.com/classic-chicken-pot-pie-easy-homemade-comfort-food/>