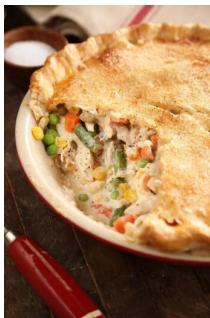


Homemade Chicken Alfredo Pot Pie with Golden, Buttery Crust

Alfredo Chicken Pot Pie ??



OVEN
400°F

TIME
35 min

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INGREDIENTS

- 1 small rotisserie chicken, shredded (about 4 cups)
- 1 (15-ounce) jar prepared Alfredo sauce
- 2 (15-ounce) cans mixed vegetables, drained
- Salt and pepper, to taste
- 1 (14.1-ounce) box refrigerated pie crusts (2 crusts)
- 1 large egg
- 1 tablespoon water
- 1 tablespoon grated Parmesan cheese

DIRECTIONS

1. Preheat the oven: Set your oven to 400°F.
2. Prepare the filling: In a large bowl, combine the shredded chicken, Alfredo sauce, and drained vegetables. Mix gently and season with salt and pepper.
3. Prepare the crust: Unroll one pie crust and place it into a deep 10-inch pie dish, pressing it into the bottom and sides.
4. Add the filling: Spoon the chicken mixture evenly into the crust.
5. Top the pie: Place the second crust over the filling and pinch the edges together to seal.
6. Cut vents: Cut 4 small slits in the top crust to allow steam to escape.
7. Make egg wash: In a small bowl, whisk together the egg and water.
8. Brush and top: Brush the top crust with the egg wash and sprinkle with Parmesan cheese.
9. Bake: Bake for about 35 minutes, or until the crust is golden brown and the filling is hot.
10. Rest and serve: Let the pie rest for 5 minutes before slicing and serving.

SWAPS & NOTES

Rotisserie chicken: A huge time-saver, but you can also use cooked chicken breast or thighs.

Alfredo sauce: Store-bought works great, but homemade can be used for extra richness.

Mixed vegetables: Classic mix works well, but you can use fresh or frozen vegetables if preferred.

Pie crust: Refrigerated crust keeps things simple, but homemade crust can elevate the dish even more.

TIPS FOR SUCCESS

One of the most important tips is not overfilling the pie.

Keeping the filling level even helps the crust bake properly and prevents overflow.

Another helpful tip is to let the pie rest after baking.

This allows the filling to set slightly, making it easier to slice and serve without everything spilling out.

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

Original recipe: <https://chefmaniac.com/homemade-chicken-alfredo-pot-pie-with-golden-buttery-crust/>