

## Chicken Pot Pie Recipe: A Hearty and Comforting Southern Favorite

There are several reasons why this chicken pot pie recipe stands out among the rest:



**OVEN**  
**425°F**

**TIME**  
**30 min**

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### INGREDIENTS

- 2 cups cooked chicken, shredded
- 1 cup carrots, diced
- 1 cup peas (fresh or frozen)
- 1 cup potatoes, diced
- 1/2 cup onion, chopped
- 1/3 cup butter
- 1/3 cup all-purpose flour
- 1 3/4 cups chicken broth
- 2/3 cup milk
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon thyme (dried or fresh)
- 1 package refrigerated pie crusts (or homemade if you prefer)

### DIRECTIONS

- 1. Preheat the : Oven:** Preheat your oven to 425°F (220°C). This ensures that your pie crust will bake to a perfect golden brown.
- 2. Cook the : Vegetables:** In a large skillet, melt the butter over medium heat. Add the onions, carrots, and potatoes. SautØ for about 5-7 minutes until they begin to soften.
- 3. Create the : Sauce:** Stir in the flour and cook for an additional minute. Gradually whisk in the chicken broth and milk, stirring constantly until the mixture thickens. Add the shredded chicken, peas, salt, pepper, and thyme. Mix well and remove from heat.
- 4. Assemble the : Pie:** Roll out one pie crust and place it in a 9-inch pie dish. Pour the chicken filling into the crust. Cover with the second pie crust, sealing the edges. Cut slits in the top crust to allow steam to escape.
- 5. Bake:** Bake in the preheated oven for 30-35 minutes or until the crust is golden brown. Let it cool for a few minutes before serving.

### TIPS FOR SUCCESS

**Use Rotisserie Chicken:** For a quicker option, use store-bought rotisserie chicken.

It saves time and adds great flavor.

**Experiment with Vegetables:** Feel free to add or substitute vegetables like corn, green beans, or mushrooms based on your family's preferences.

**Make Ahead:** You can prepare the filling a day in advance and store it in the refrigerator.

