

Chicken Pot Pie

This is a delicious recipe to make using leftover turkey or a rotisserie chicken. You can use the hm stuffing from your turkey or make a box of Stove Top Stuffing. This recipe uses Pillsbury pie crust but if you have your own family favorite pie crust, feel free to use.

Ingredients:

Roasted chicken or turkey	1 $\frac{3}{4}$ cup chicken broth
4-5 medium red potatoes	$\frac{2}{3}$ cup milk
$\frac{1}{3}$ cup butter	1 can cream of chicken soup
1 medium onion	HM Stuffing (or 1 box Stove Top Stuffing)
$\frac{1}{3}$ cup flour	Bag Frozen Vegetables (16 oz)
$\frac{1}{2}$ tsp salt	1 tbsp Poultry Seasoning
$\frac{1}{4}$ tsp pepper	
$\frac{1}{4}$ tsp celery seed	

Directions:

- Preheat oven to 450°
- Peel potatoes, cut into quarters. Boil in a pan until soft. (Consistency for potato salad)
- Remove meat from chicken or turkey – Cut into bite size pieces and place in a large mixing bowl.
- Add hm stuffing to chicken.
- In a saucepan over medium heat, cook onions in butter until soft and translucent. Stir in flour, salt, pepper and celery seed.
- Slowly stir in chicken broth and milk. Simmer over medium-low heat until thick. Remove from heat and set aside.
- Cut up cooked potatoes into small chunks and add to the bowl of chicken and stuffing.
- Add bag of frozen mixed vegetables.
- Pour the onion mixture over the chicken mixture.
- Add can of cream of chicken soup, 1 tbsp poultry seasoning, salt and pepper. Season to taste.
- Mix completely. Depending on the consistency, you might want to add more chicken broth or more cream of chicken soup. You don't want mixture too runny.
- Roll out pie crust, place 1 on the bottom of the pie tin, add chicken mixture.
- Cover with top pie crust, seal edges and cut away excess dough.
- Make several small slits in the top to allow steam to escape.
- Bake on a cookie sheet in a preheated oven for 30-35 minutes or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.