

Creamy Chicken & Veggie Pot Pie



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

2 refrigerated pie crusts (1 box)	1c water	1/2c mushrooms, sliced
2T butter	1c Half and Half, heated	1/2c peas, frozen
1 onion, diced	2t dill, chopped	1/2c corn, frozen
1/4c all~purpose flour	2T dry sherry	1 1/2 pounds chicken breast, diced
3T Wylers' sodium~free instant chicken bouillon	2 celery stalks, chopped	1T milk
	1/2c baby carrots, sliced	dill, for garnish

Preheat oven to 400. Remove pie crusts from refrigerator and allow to sit at room temperature 15 minutes. Melt butter in large skillet and sauté onion until soft. Whisk in flour and cook, stirring constantly for 1 minute. Add instant chicken bouillon, water, Half and Half, dill and sherry and whisk until blended and lump free. Stir in celery, carrots, mushrooms, peas, corn and chicken.

Simmer until chicken is cooked and vegetables are partially cooked ~ 10~15 minutes.

Place pie crust in bottom of pie pan and fill with chicken filling. Top with second pie dough, crimp edges and cut steam vents in pie crust. Brush crust with milk and garnish with dill.

Place on cookie sheet and bake, uncovered, approximately 35~45 minutes or until crust is golden brown and filling is hot and bubbly. Cover crust with foil if it gets too brown.

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Debbie Spangler ~ Certified Personal Chef

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