

Moroccan Chicken 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

1 1/2 pounds chicken breast, cut into 1" cubes	2T butter	1c green olive, chopped
1t paprika	1 large onion, diced	1/2c raisins
1t cumin	1/2c carrot, diced	2T flour
1/2t cinnamon	1 parsnip, peeled, diced	1c chicken broth
1 lemon	1 potato, peeled, diced	2 pie crusts
	2 celery stalks, sliced	

Preheat oven to 425. Mix chicken with paprika, cumin, cinnamon and lemon juice. Let chicken marinate 30 minutes.

Melt butter in large skillet over medium heat. Add onion, carrot, parsnip, potato, celery, olives and raisins. Cook until vegetables are starting to get tender. Add chicken mixture and stir well. Sprinkle flour onto chicken mixture and cook, stirring constantly, 2 minutes. Add chicken broth and stir well until all flour is mixed and a thick gravy is beginning to form.

Place pie crust in bottom of pie pan. Add chicken mixture and top with second pie crust. Make several steam slits in top crust, place on baking sheet and bake 35~45 minutes, or until crust is golden brown and filling is hot and bubbly.

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Debbie Spangler ~ Certified Personal Chef

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