

CHICKEN POT PIE & CRUST

F EASY

Last Modified: 01/28/2014

PREP: 1 Hr 15 Min
COOK: 1 Hr 30 Min
OVEN: 375

CHICKEN

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Large	Chicken Breasts (Skinless / Boneless)	Cooked
	Enough	Water As Necessary To Cover	
YOU'LL NEED TO END UP WITH:			
3	Cups	Chicken Cooking Broth	
4	Tsp	Kosher Salt	Divided
PLUS			
1	Pinch	Kosher Salt	
2	Cups	Red Potatoes (Peeled / Diced)	Cooked
OR			
2	Cups	Yukon Gold Potatoes (Peeled / Diced)	Cooked
1	Stick	Unsalted Butter	Divided
PLUS			
3	Tbsp	Unsalted Butter	Softened
1/2	Cup	Celery	Fine Chop
2	Medium	Carrots (Peeled)	Diced
1	Medium	Yellow Onion	Fine Dice
1/2	Cup	All Purpose Flour	
1 1/2	Cups	Whole Milk	
1	Cup	Whole Kernel Sweet Corn (Frozen OK)	Thawed
1	Cup	Peas (Frozen OK)	Thawed
1/2	Tsp	Garlic Powder	
1	Tsp	Celery Seeds	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PIE CRUST

2	Cups	Bisquick Mix	
OR			
2	Cups	Self-Rising Flour	
1	Tsp	Fresh Ground Black Pepper	
2	Sticks	Unsalted Butter	Melted
2	Cups	Buttermilk	
1/2	Cup	Parmesan Cheese	Grated

PREPARATION

OPTION	While this Recipe is using fresh Peas, Carrots and Corn, you may freely substitute ANY other frozen Vegetables that you like, simply thaw and drain first.
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CHICKEN POT PIE & CRUST

OPTION	If using Baby Reds or Yukon Gold Potatoes, you may optionally leave the peelings on.
TOOLS	<ol style="list-style-type: none"> 1) 8 - 10 Oz Ceramic Ramekins 2) Medium Saucepan & Lid 3) Large Saucepan & Lid 4) Large Stainless Steel Skillet & Lid 5) Aluminum Half Sheet Pan 6) Small Saucepan 7) Large Mixing Bowl 8) Large Colander
PREP	<p>DISH</p> <ol style="list-style-type: none"> 1) Place any frozen Vegetables on paper towels on the counter top to thaw. 2) Peel (or not) and dice the Potatoes and set them aside in cold water. 3) Finely chop the Celery and set it aside. 4) Dice the Carrots and set them on top of the Celery. 5) Finely dice the Onion and add it on top of the Celery. 6) Grate the Parmesan Cheese and set it aside. 7) Preheat the oven to 375 degrees with a rack just below center.
1	CHICKEN & BROTH: Place the Chicken Breasts in a large saucepan along with 2 Tsp of Kosher Salt and enough Water to barely cover. Cover, bring it to a boil, reduce the heat and simmer it until the Chicken is tender, about 30 minutes.
2	CHICKEN & BROTH: Remove the Chicken Breasts to a plate to cool, reserving 3 Cups of the Cooking Broth (Supplement it with canned Chicken Stock if you are short). When cool enough to handle, cut & shred the Chicken Breasts into bite sized pieces.
3	FILLING: Meanwhile, combine the Potatoes and the remaining 2 Tsp of Kosher Salt in a medium saucepan. Fill with water to cover and bring it to a boil over high heat. Lower the heat and cook until the Potatoes are tender but not mushy, 15 to 20 minutes. Drain the Potatoes in a colander. Return them to the saucepan, cover and set them aside.
4	FILLING: Melt 1/2 Stick of Butter in a large saucepan over medium heat. Add in the Carrots and cook them for 5 minutes (Do NOT allow the Butter to brown before adding in the Carrots). Add in the Celery, Onion and a pinch of Salt and Pepper; cook until the Onions are soft, 4 to 5 minutes. Add in the remaining 1/2 Stick of Butter and, once melted, stir in the Flour to make a Roux. Cook the Flour for at least 2 minutes, stirring constantly, then, add in the Milk and reserved Chicken Broth. Simmer, stirring frequently, until the mixture thickens nicely, 5 to 7 minutes. Stir in the Chicken, Corn, Peas, Celery Seeds and Garlic Powder. Remove the mixture from the heat and stir in the hot Potatoes. Cover and set it aside to keep hot.
5	Grease the 8 ramekins with the Softened Butter and place them on a parchment lined sheet pan. Spoon the Filling evenly into each ramekin, leaving about 1/4 inch of space at the top for the Crust.
6	CRUST: In a large mixing bowl, whisk together the Bisquick, and Pepper until well blended. Whisk in the Melted Butter and Buttermilk and stir until smooth. Stir in the Parmesan Cheese. Spoon some Batter on top of the Filling in each ramekin and carefully smooth over the top, being careful not to mix the Batter into the Filling.
SERVE	Bake until the Crust is crispy and nicely browned, 40 to 45 minutes. Allow them to rest for 10 minutes before serving.
HINTS	You may freeze these by cooling them completely and sealing with plastic wrap <u>BEFORE</u> you make & add the Crust Batter on top. Thaw them for about 1 hour before adding the Crust & baking (More than enough time for you to make a fresh Crust).