



## *Garden Fresh Farm Recipes*

# Chicken Pot Pie

Who can resist a creamy, savory comfort food with moist, tender chicken and vegetables in gravy and topped with a puffed pastry crust? There's nothing heartier than a rich, flaky pot pie. Chicken pot pie is a RizzieFarms' favorite comfort food

### **Ingredients:**

- 1 pound skinless, boneless chicken breast halves
- 2 Tbsp olive oil
- 1 cup sliced carrots
- 1 cup green peas (frozen or canned)
- 1 cup sliced celery
- 1/3 cup butter
- 1 medium onion chopped
- 1/3 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon garlic powder
- 1/2 teaspoon tarragon
- 1 3/4 cups chicken broth
- 2/3 cup milk
- 1 (9 inch) unbaked pie crust
- 1 sheet of puff pastry



### **Directions:**

Preheat oven to 425 degrees F.

Coat chicken breast with olive oil and season with salt, pepper and garlic powder. Roast chicken breast in a 425° oven for approximately 10 – 12 minutes. Let chicken cool and cut into 1/2 inch cubes.

Put carrots and celery in a covered dish and microwave for six minutes on high.

In a saucepan over medium heat, cook onions in butter until soft and translucent. Stir in flour, salt, pepper, and tarragon. Slowly stir in chicken broth and milk. Simmer over medium-low heat until thick. Remove from heat and set aside.

Poke several holes in pie crust with a fork and cook pie crust in oven for 5 minutes.



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Place the chicken, cooked carrots, celery and peas in the bottom of the pie crust. Pour hot liquid mixture over. Cover with puff pastry, trim off excess pastry and discard and seal edges. Make several small slits in the top to allow steam to escape.

Bake in the preheated oven for 30 to 35 minutes, or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.