

Classic Chicken Pot Pie

Makes: 6 servings

Ingredients:

Crust: 2-9 inch refrigerated Pillsbury pie crusts

Filling:

1/3 cup margarine

1/3 cup chopped onion

1/3 cup all-purpose flour

1/2 teaspoon salt

1/4 teaspoon pepper

1 3/4 cups chicken broth (from 32-oz carton)

1/2 cup milk

2 boneless chicken breasts

3 tablespoons oil

2 cups frozen mixed vegetables, thawed

Directions:

1. Heat oven to 425°F. Open pie crusts. Reserve one for later.
2. Place 1 pie crust into ungreased 9-inch pie plate; unfold dough, pressing firmly against bottom and sides. Trim crust to 1/2 inch from edge of pan; set aside.
3. Cut chicken breasts into 1 inch cubes. In a skillet heat 3 tablespoons oil and cook chicken until well cooked.
3. In 2-quart saucepan, melt butter over medium heat. Add onion; cook 2 minutes, stirring frequently, until tender. Stir in flour, salt and pepper until well blended. Gradually stir in broth and milk, cooking and stirring until bubbly and thickened. Stir in chicken and mixed vegetables. Remove from heat. Spoon mixture into crust-lined pie plate.
4. Place reserved pie dough over filling; unfold. Trim, seal and crimp or flute edges. Cut 3 slits in top crust to release steam.
5. Bake 30 to 40 minutes or until crust is golden brown. During last 15 to 20 minutes of baking, cover edge of crust with strips of foil to prevent excessive browning. Let stand 5 minutes before serving.