

## Classic Chicken or Turkey Pot Pie



### *Trisha's Dishes*

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This is a great recipe that our children in South Carolina shared with us and is perfect for those times when you have just a little leftover chicken or turkey.

**Servings:** 6 to 8

**Prep Time:** 25 minutes

**Cooking Time:** 40 minutes @ 425 degrees

#### **Ingredients:**

- ☑ 1/3 cup margarine
- ☑ 1/3 cup onion, chopped fine
- ☑ 1/3 cup flour
- ☑ 1/2 teaspoon salt
- ☑ 1/4 teaspoon pepper
- ☑ 1 can chicken broth (1 3/4 cups)
- ☑ 1/2 cup milk
- ☑ 2 1/2 cups leftover chicken or turkey, chopped or shredded
- ☑ 1 16-oz bag mixed frozen vegetables (2 cups), thawed
- ☑ 1 box (2 - 9 inch) frozen pie crust, thawed

**Tip:** If I don't have any leftovers on hand, I pick up a roasted chicken from the market.

**Note:** I previously posted a recipe for an Easy Pot Pie. While this recipe takes a little more effort – it is really worth it. Plus, I feel it is a healthier option.

Enjoy!!!

#### **Instructions:**

1. In a large skillet melt margarine over medium heat and sauté onion for 2 minutes. Stir in flour, salt and pepper until well blended. Gradually stir in broth then milk. Cook, stirring constantly until thickened.
2. Add meat and vegetables, cook on low until warm.
3. Line a 9 inch pie plate with pastry.
4. Spoon into pie crust. Cover with remaining pie crust. Cut slits in the top to release steam.
5. Cook in center oven on cookie sheet or pizza stone until crust is golden brown.
6. Cool for 5 to 10 minutes before serving. This will help the sauce thicken slightly before you cut into the pie.

#### **To Serve:**

- ◇ Slice and serve hot.