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“Chicken Pot Pie”

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Nice n easy, one dish comfort meal. Serves 4-6

Ingredients:

- 1 1/2 cups cubed cooked chicken*
- 1 1/2 cups cooked diced potatoes*
- 1 cup mixed vegetables*
- 1 can (4 oz.) sliced mushrooms, drained
- 1 can (10 3/4 oz) condensed cream chicken soup
- salt and pepper to taste
- 1 unbaked pie crust (1 or 2 crust)

Method:

Preheat oven to 350⁰ F

If using 2-crust pastry, line the bottom of 9-inch pie plate with one crust.

Mix together chicken, potatoes, vegetables, mushrooms, condensed soup and salt and pepper. Place filling mix in unbaked pie shell. Place top crust over filling, seal and flute pie crust (note: if using only a top crust, place crust over filling and flute edges). Cut vents in top crust. Bake pie for 45-55 minutes or until crust is golden brown. Serve hot with a cold crisp salad and a glass of milk.

*SPEED NOTES: For convenience and speed use a 15 oz. can sliced potatoes (drained), frozen mixed vegetables (canned vegetables work, but the texture will be a bit softer); use 3/4 pound boneless skinless chicken breast, diced, sauté in 1 tablespoon oil. Try pre-cooked deli chicken.

FUN VARIATIONS: Place filling in individual ramekins; cut top pastry into shapes using a cookie cutter; substitute puff pastry and place only on top of filling; top filling with a 1/2 large country biscuit; sprinkle top pastry with shredded cheese.