

Nikki Devereux

Chicken Pot Pie

For the pie

1 pie crust, either the roll out kind or the kind you buy already in the pie tin, your preference! Follow instructions on package to pre-cook/brown the crust before adding the filling

1 package crescent roll dough, raw

Chicken – I just cheat and buy a rotisserie chicken from Publix, but you can also bake or roast your own – either way shred the chicken with a fork and remove skin

For the sauce

Cream or half+half

Flour

Better Than Bouillon Roasted Chicken Flavor

Veggies (equal parts of the first 5 veggies below)

Carrots, chopped

Green beans, cut into bite sized pieces

Mushrooms, chopped

Peas (frozen is fine, English or sweet, whatever you prefer)

Onion, chopped

(Sometimes I add chopped spinach or kale if I'm feeling healthy)

5 cloves garlic, minced

Fresh parsley and thyme to taste – finely chopped

Pepper

Salt

Use a large saute pan for this part. First I saute the carrots and green beans over medium to medium-high heat to get a head start on softening them, about 2-3 minutes, then add onion and mushrooms, and saute until all are soft and golden, but not caramelized.

Add spinach or kale here if you decide to use them. You may have to do two rounds if the pan is not big enough to hold everything, it gets crowded. Make sure all veggies are soft enough to easily be stuck with a fork.

I remove all the veggies into a bowl and while the pan is still on the heat (turn down to medium-low) I add a good bit of olive oil or butter and saute the garlic for a minute or so, then add some flour a Tablespoon at a time to that mixture to make a roux.

Then slowly add cream or half+half to create a cream sauce, stirring constantly with a whisk. Once it thickens a bit (you may need to continue adding flour, but give it some time to thicken before adding more), add a Tablespoon of Better Than Bouillon and season with pepper to taste (the Bouillon serves as salt here so hold off on the salt until you taste it).

Add back the veggies, shredded chicken and thyme/parsley, and stir to combine. Check consistency. You'll want it to have some liquid but not too soupy, as you don't want to make the pie crust soggy. Taste one last time and add salt and pepper if necessary. Remove from heat.

Once you've completed the filling, pour into the prepared pie crust. Lay the uncooked crescent roll dough on top of the filling, making sure it covers all sides. It's oddly shaped so you may have to tear it to get it to cover the whole thing, but it always ends up looking delightful once it browns!

Follow instructions for baking on the crescent roll box. This step is all about getting that beautiful top crust nice and brown. Once you take it out, you can eat it right away or let it cool and freeze for another time. We always make several and freeze a couple.