

CHICKEN POT PIE

Ingredients:

1 pound skinless, boneless chicken breast halves cubed	½ tsp salt
1 cup sliced carrots	¼ tsp black pepper
1 cup frozen peas	¼ tsp celery seed
½ cup sliced celery	1 ¾ cup chicken broth
1/3 cup butter	2/3 cup milk
1/3 cup chopped onion	2 (9 inch) unbaked pie crusts
1/3 cup flour	

Directions:

1. Preheat oven to 425 degrees.
2. In a saucepan, combine chicken, carrots, peas, and celery. Add water to cover and boil for 10-15 minutes. Remove from heat, drain, and set aside.
3. In a saucepan over medium heat, cook onions in butter until soft and translucent. Stir in flour, salt, pepper, and celery seed. Slowly whisk in chicken broth and milk, Simmer over medium-low heat until thick, Remove from heat and stir in the chicken/vegetable mixture.
4. Pour liquid mixture into the bottom of pie crust. Cover with the top crust, seal edges, and cut off excess dough. Make several slits in the top to allow the steam to escape.
5. Bake in preheated oven for 30-35 minutes or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving. Enjoy!