Chicken Potpie

Ingredients

- 2 cups diced peeled potatoes
- 1-3/4 cups sliced carrots
- 1 cup butter, cubed
- 2/3 cup chopped onion
- 1 cup all-purpose flour
- 1-3/4 teaspoons salt
- 1 teaspoon dried thyme
- 3/4 teaspoon pepper
- 3 cups chicken broth
- 1-1/2 cups milk
- 4 cups cubed cooked chicken
- 1 cup frozen peas
- 1 cup frozen corn
- 2 packages (14.1 ounces each) refrigerated pie pastry

Directions

1. Preheat oven to 425°. Place potatoes and carrots in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook, covered, 8-10 minutes or until crisp-tender; drain.

2. In a large skillet, heat butter over medium-high heat. Add onion; cook and stir until tender. Stir in flour and seasonings until blended. Gradually stir in broth and milk. Bring to a boil, stirring constantly; cook and stir 2 minutes or until thickened. Stir in chicken, peas, corn and potato mixture; remove from heat.

3. Unroll a pastry sheet into each of two 9-in. pie plates; trim even with rims. Add chicken mixture. Unroll remaining pastry; place over filling. Trim, seal and flute edges. Cut slits in tops.

4. Bake 35-40 minutes or until crust is lightly browned. Let stand 15 minutes before cutting.

Freeze option: Cover and freeze unbaked pies. To use, remove from freezer 30 minutes before baking (do not thaw). Preheat oven to 425°. Place pies on baking sheets; cover edges loosely with foil. Bake 30 minutes. Reduce oven setting to 350°; bake 70-80 minutes longer or until crust is golden brown and a thermometer inserted in center reads 165°. Yield: 2 potpies (8 servings each).

Recipe Note

Tips

• Feel free to use your favorite homemade pie pastry.

• When the edge of the pastry falls inward off the lip of the pie plate, we say it slumped. Reduce slumping by letting your fluted crust rest in the refrigerator 30 to 45 minutes.

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