

CHICKEN (& LAMB) POT PIE

INGREDIENTS

6 tablespoons butter
½ cup flour
6 cups chicken broth (1.5 quarts)
Salt & pepper, to taste
2 cups cooked chicken, chopped or shredded
1 cup cooked lamb meat, chopped
1 cup potatoes, diced
2 cups frozen peas
1 cup carrots, chopped

DIRECTIONS

1. Preheat oven to 375 ° F.
2. Boil diced potatoes and carrots until semi-tender, but not falling apart. Add peas and cook for five minutes more. Drain vegetables and set aside.
3. Melt butter in a large stock pot. Add flour and mix constantly with a whisk until the roux is thickened significantly, about 5 minutes.
4. Add broth slowly, stirring rigorously to incorporate. Continue to stir until mixture thickens quite a bit (to about the consistency of heavy whipping cream), this takes about 5-10 minutes.
5. Add vegetables, chicken, and lamb. Mix well.
6. Press 1 crust's worth of pie crust dough (recipe below) into the bottom of a 9x13 casserole dish. Pour pot pie mixture over the crust into the 9x13 inch casserole dish. Roll out an additional pie crust on parchment paper into a rectangular shape to fit over the 9x13 inch casserole dish. Place carefully over the pot pie mixture. Fold edges over, if they are sticking outside the pan and poke a few holes in the surface.
7. Bake for 45 minutes to an hour until crust starts to brown and bubble on the edges.

Enjoy!

EASY PIE CRUST DOUGH

3 tablespoons water
1 stick butter
1 and 1/2 cups flour

Melt butter. Add water. Add flour. Mix well. Makes 1 pie crust's worth of dough.