

Betty's Chunky Chicken Pot Pie Recipe



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In this video, Betty makes her gorgeous and flavorful Chicken Pot Pie. Its made from fresh chicken and frozen vegetables cooked in chick broth. Then it is covered with chicken gravy, and baked in a pastry crust. It is colorful, and scrumptious!

Ingredients:

1 pound fresh, uncooked chicken breast meat, washed and dried, and cut into cubes of desired size
salt, to taste
freshly ground black pepper, to taste
2 tablespoons extra virgin olive oil
8 oz. frozen cut carrots (This was ½ of a bag for me.)
8 oz. frozen sweet peas (This was ½ of a bag for me.) (Note: You made use different vegetables, or add vegetables, like potatoes or mushrooms.)
(2) 15 oz. cans chicken broth
¼ cup cornstarch
pre-made pie crusts, already cut into circles for a 9-inch double-crust pie. (You may make your own crust—I have a basic pie crust in bettyskitchen--Betty's Best Homemade Pie Crust Recipe .)

Wash and dry your chicken breast meat, and cut into cubes of desired size. Sprinkle with salt and grind some fresh pepper on the chicken cubes. Heat 2 tablespoons of olive oil in a medium to large-sized skillet, and add the chicken. Turn the heat to low, and cook the chicken until it is browned and completely done, stirring frequently. Remove the cooked chicken cubes, and place them on a platter with paper toweling to drain. Pour any excess oil from the skillet. Meanwhile, in a medium-sized pot, bring 1 can of chicken broth to a boil. Add 8 oz. frozen peas, and 8 oz. frozen carrots. Return to a boil, and cook until tender-crisp—about 5 minutes. After you have poured off excess oil from the skillet, mix ¼ cup cornstarch with ½ cup chicken broth (from a second can). Add to the skillet, and stir to combine with any browned chicken crumbs that remain. Add the remainder of the second can of chicken broth to the skillet, place over low heat, and cook and stir, until you have a thick chicken gravy. Now, transfer your vegetables from their chicken broth with a slotted spoon to your skillet of gravy. Also, add your cooked chicken cubes. Heat and stir, adding as much of the chicken broth that the vegetables were cooked in as you need for a nice pot pie consistency. Mine worked perfectly by adding all of the remaining chicken broth, but if it is too thick, you can thin it with water. Place one rolled out pie crust circle in a deep dish pie plate, and pat it so that it fits the dish well with no tears or holes in the crust. Pour in your pot pie mixture, and cover with a second pie crust circle. Trim the edges of the two pie crusts with kitchen shears, so that they are even. Crimp the pie crust edges together, and flute them, if you choose. Use kitchen shears to cut some slits in the top of the top crust for steam to escape while it is baking. Bake in a 350 degree oven for 20 minutes, or until crust is beginning to brown, and pot pie is beginning to bubble through the slits. Remove from the oven, and serve immediately. It is good, served with a fresh grinding of pepper on the top. You will find this is an easy, delicious, and inexpensive one-dish meal! Enjoy!!! --Betty