

# Betty's Reimagined Double-Crusted Chicken Pot Pie



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In this video, Betty demonstrates how to make Reimagined Double-Crusted Chicken Pot Pie. This pot pie is made from the leftovers from the previous upload, "Betty's Oven Roast Chicken."

## Ingredients:

2 cups cooked, chopped chicken  
2/3 cup cooked green peas  
2/3 cup cooked, sliced carrots  
salt, to taste (if needed)  
freshly ground black peppercorns, to taste  
4 tablespoons cornstarch  
3 cups chicken broth, or as needed  
2 pre-made rolled pie crusts (You may use homemade pie crusts; you will find several recipes for pie crust in bettyskitchen.)  
1 egg  
1/4 cup water

In a pot, combine 2 cups cooked, chopped chicken, 2/3 cup cooked green peas, 2/3 cup cooked, sliced carrots. Set aside. In a medium saucepan, combine 4 tablespoons cornstarch with 3 cups chicken broth. Stir until corn starch is completely incorporated into chicken broth. Place over low to medium heat and stir continually, until brown and bubbly. Remove from heat and add to chicken and vegetable mixture. Stir until combined. Taste for salt, and add salt, to taste (if needed). Grind fresh black peppercorns over the top, and stir to combine all flavors. Place one of the prepared pie crust circles in a deep dish pie plate. Press the bottom and sides, so that the crust is in place symmetrically. Pour chicken pot pie mixture into pie plate over crust. Place a second pie crust circle on top. Use scissors to trim the edges of the two pie crusts. Crimp the edges for a nice fluted look. Add a design to the top of the pot pie, made from the leftover pieces of pie crust, if desired. Slightly beat 1 egg together with 1/4 cup water. Brush thinly over top of decorated pie. Use a knife or scissors to cut a few slits in the top of the crust for steam to escape. Bake at 350 degrees (F) until pie crust is brown and pot pie is bubbly. Serve immediately. I hope you enjoy this Reimagined Double-Crusted Chicken Pot Pie! --Betty

In this video, I again mention the great fortune of our channel in being selected to participate in the alpha test of the Life Reimagined Project, sponsored by AARP, YouTube, and other great companies. We are a select few people who are honored with the ability to obtain help from the [www.LifeReimaginedProject.org](http://www.LifeReimaginedProject.org) website. Just as I reimagined my Oven Roast Chicken into Double-Crusted Chicken Pot Pie, so can you reimagine your life. If there are changes that you would like to make in your life, please visit [www.LifeReimaginedProject.org](http://www.LifeReimaginedProject.org) for help. After visiting, please comment on this upload about the site. If it is helpful to you, please note that, so that others will follow your lead. If you have questions, please put those in a comment on this upload or in a private message to bettyskitchen. You may also contact people who are available to help you on the website. Thanks to all of you for your participation! Love, Betty