

# Chicken Pot Pie

## Crust

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- 2 cups all-purpose flour
  - 2 tablespoon sugar
  - 1 teaspoons salt
  - $\frac{3}{4}$  cup + 2 Tbs shortening
  - $\frac{1}{2}$  egg
  - $\frac{1}{4}$  cup cold water (added slowly)
  - 1 tablespoon vinegar
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- In a large bowl, combine the flour, sugar and salt; cut in shortening until crumbly. Whisk the egg, water and vinegar; gradually add to flour mixture, tossing with a fork until dough forms a ball. Cover and refrigerate for at least 1 hour.
- On a lightly floured surface, roll out piece dough.

## FILLING

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- $\frac{1}{4}$  cup butter or margarine
- $\frac{1}{4}$  chopped onion
- $\frac{1}{4}$  cup all-purpose flour
- $\frac{1}{4}$  teaspoon salt
- Pinch pepper
- $\frac{1}{4}$  tsp Italian seasoning
- 1 cup chicken broth OR (1 cup water + 2.5 tbsp Chicken bouillon powder)
- $\frac{1}{4}$  cup milk
- 1 cup shredded cooked chicken or turkey
- 1 cup frozen mixed vegetables

- Heat oven to 425°F.
- Cut up 1 chicken breast and fry in a small amount of oil until no longer pink.
- In a saucepan, melt butter over medium heat. Add onion; cook 2 minutes, stirring frequently, until tender. Stir in flour, salt and pepper and Italian seasoning until well blended. Gradually stir in broth and milk and mixed vegetables, cooking and stirring until bubbly and thickened.
- Stir in chicken. Remove from heat. Spoon chicken mixture into a pan. Top with crust; seal edge and flute. Cut slits in several places in top crust.
- Bake on a parchment lined baking sheet (to catch any spills or bubbling over) 15-20 minutes or until crust is golden brown. Let stand 5 minutes before serving.