

## **Chicken pot pie**

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### **Ingredients:**

1 cup diced carrots  
1 cup diced celery  
1 cup chopped onions  
1 cup diced potatoes  
3/4 stick butter  
1 1/2 cups half and half  
1 1/2 cups chick broth  
2 cups chopped chicken (White meat)  
3 tbs flour  
Salt and pepper  
Pillsbury Pie Shells (Not frozen ones, the fresh ones)

### **Instructions:**

Put vegetables and butter in a pan and cook for 25-30 minutes until vegetables just getting soft. Salt and pepper some at the beginning but you will add more at the end to taste. The salt will help the vegetables cook so use some at the beginning.

When Vegetables are ready, add chicken broth and chicken mix well. Then add the half and half and mix well. As it simmers, add the flour and mix well as you add. When all the flour is in, add the contents to a 9 inch deep dish pan with the bottom crust in place. The contents should fit (although heaping) in the pie plate. Add the top crust and seal the edges (whichever way you want but folding the top crust over the edge of the bottom crust and pinching with your fingers makes for a nice presentation). Cut slits in the top crust to vent and cook on 425 for 45 minutes. You will want to cover the edge with tin foil or a pie crust guard for the first 30 minutes and then take it off so the outer crust will brown the same as the center.

Let cool for 45-60 minutes so the center will get firm.