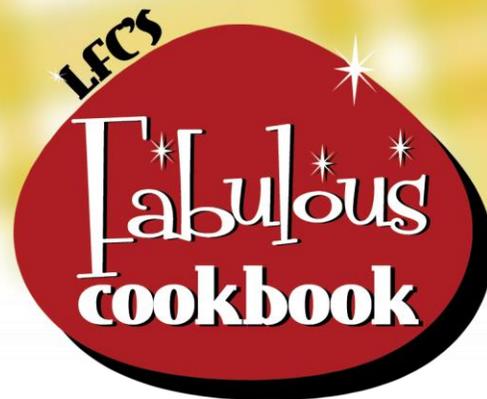


CHICKEN POT PIE

Jeri and Paulette Breithaupt

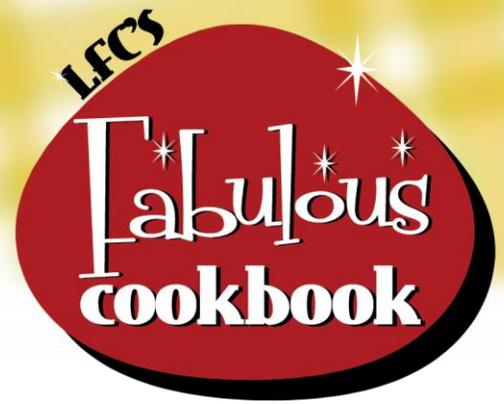


Ingredients

1 1/2 pounds chicken breast
1/2 t dried basil
1/4 t salt
1/4 t pepper
1/2 T olive oil
Pie crust for a double crust
1/3 c butter
1/4 c onion
1/3 c flour
1 3/4 c chicken broth
1/2 c milk
1 1/2 c frozen vegetables or your
favorite fresh (precooked)
1/4 t dried basil
Pinch of garlic powder
Salt and pepper to taste
1 egg beaten

Instructions

1. Season chicken with basil, salt and pepper and put in baking dish. Drizzle with olive oil and bake at 350 until internal temperature is 165 degrees. (You can also use rotisserie chicken.)
2. Cool and then chop into pieces. Set aside.



3. Prepare pie crust and put bottom pie crust in pie plate. Place in refrigerator.
4. Preheat oven to 375 degrees.
5. Melt butter in stock pot over medium heat. Add onions and sauté until they are translucent.
6. Add flour and stir to combine and continue cooking another minute.
7. Slowly add in chicken broth about 1/2 c at a time stirring constantly.
8. Add milk and stir. Continue to cook on medium heat, uncovered until sauce thickens. Also continue to stir so it doesn't burn on the bottom.
9. When sauce is like gravy remove from heat and add in vegetables, chopped chicken, basil, garlic powder, salt and pepper.
10. Pour chicken mixture in pie crust. Then place top crust on and press top and bottom crusts together. Cut 4 or 5 slots in top crust to let steam escape.
11. Brush egg on top crust and bake at 375 for 30 minutes.
12. Then gently place foil loosely on top and continue to cook another 20-30 minutes or until top and bottom crusts are golden brown.
13. Remove from oven and let sit 15 minutes before serving.