

1 – Large Tin Tray OR 2 – 8” x 8” Trays

Chicken Pot Pie

Prep Time: Approximately 30 minutes



<ul style="list-style-type: none">• 2 cups diced, peeled potatoes.• 1-3/4 cup sliced carrots.• 1 cup butter• 1/3 cup chopped onions.• 1 cup all-purpose flour• 1-3/4 teaspoon salt• 1 teaspoon dried thyme	<ul style="list-style-type: none">• 3/4 teaspoon black pepper• 3 cups chicken broth• 1-1/2 cup whole milk• 4 cups cubed cooked chicken.• 1 cup frozen peas• 1 cup frozen corn• 2 sheets of refrigerated pie crust. (feel free to use your own homemade pie crust)
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(This recipe makes enough filling for our rectangular tins we provide. They require 1 1/2-2 crusts to cover the filling. To prevent sogginess during freezing and reheating this recipe recommends only the top crust.)

*****This recipe is frozen after the pot pie is put together but prior to baking. You will NOT need to bake the pot pie, only wrap up the prepared but not baked pie. The recipient will be treated to a fresh out of the oven meal!*****

DIRECTIONS:

- Place potatoes and carrots in a large saucepan; add water to cover and bring to a boil. Reduce heat; cook covered for 8-10 minutes or until tender; drain.
- In a large skillet, over medium heat, heat the butter. Add the onion; cook and stir until they are translucent. Stir in flour and seasonings until blended. Gradually stir in broth and milk. Bring to a boil, stirring constantly; cook and stir for 2 minutes or until thickened.
- Stir in chicken, peas, corn, and potato mixture; remove from heat.
- Pour the chicken mixture into a greased tin.
- Unroll crust, placing over the filling. Trim, seal, and flute edges. Cut slits in the top.

FREEZING

- Cool completely and then cover with saran wrap or aluminum foil (we prefer aluminum foil). **Press down into the sides of the cooking pan to ensure that no air is trapped under the wrap. This will protect your dish from freezer burn and prolong its freezer life.**
- Then, cover with foil cover. Make sure label sticks to cover.
- Freeze for up to six months.

Re-heat instructions will be provided to recipients along with your meal to ensure maximum enjoyment!

FREEZING INSTRUCTIONS FOR PREPARED MEALS:

- ✓ Cool meal **completely!!!**
- ✓ PLEASE **DO NOT** OVER FILL THE CONTAINERS...LEAVE ABOUT 1" TO ¾" SPACE FROM TOP.
- ✓ Cover with saran wrap or aluminum foil (we prefer aluminum foil).



- ✓ Press down into the sides of the cooking pan to ensure that no air is trapped under the wrap. This will protect your dish from freezer burn and prolong its freezer life.



- ✓ Then, cover with foil cover that was given. Make sure label sticks to cover.