

CHICKEN POT PIE

SERVES 6 TO 8

Mushrooms can be sautéed along with the celery and carrots, and blanched pearl onions can stand in for the onion. If you don't want to make your own pie dough, we've found that Pillsbury Just Unroll! Pie Crusts work well. Instead of baking the pie in a 13 by 9-inch baking dish, divide the filling between two 9-inch deep-dish pie plates and bake as directed.

- 1 recipe Savory Pie-Dough Topping or Fluffy Buttermilk-Biscuit Topping (pages 271 and 272)
- 1½ pounds boneless, skinless chicken breasts and/or thighs
- 2 cups low-sodium chicken broth
- 1½ tablespoons vegetable oil
- 1 large onion, minced
- 3 medium carrots, peeled and cut into ¼-inch slices
- 2 celery ribs, cut into ¼-inch slices
- Salt and pepper
- 4 tablespoons unsalted butter
- ½ cup all-purpose flour
- 1½ cups whole milk
- ½ teaspoon dried thyme
- 3 tablespoons dry sherry
- 1 cup frozen green peas
- 3 tablespoons chopped fresh parsley

1. Prepare the pie-dough or biscuit topping and refrigerate it until ready to use.
2. Adjust an oven rack to the lower-middle position and heat the oven to 400 degrees. Put the chicken and broth in a small Dutch oven or stockpot over medium heat. Cover and bring to a simmer; cook until the chicken is just done, 8 to 10 minutes. Transfer the chicken to a large bowl, reserving the broth in a glass measuring cup.

3. Increase the heat to medium-high; heat the oil in the now-empty pan. Add the onion, carrots, and celery; sauté until just tender, about 5 minutes. Season with salt and pepper to taste. While the vegetables are sautéing, shred the chicken into bite-sized pieces. Transfer the cooked vegetables to the bowl with the chicken; set aside.

4. Melt the butter over medium heat in the again-empty pan; add the flour and cook until golden, about 1 minute. Whisk in the reserved chicken broth, the milk, any accumulated chicken juices, and thyme. Bring to a simmer, then continue to simmer until the sauce fully thickens, about 1 minute. Season with salt and pepper to taste; stir in the sherry.

5. Pour the sauce over the chicken mixture; stir to combine. Stir in the peas and parsley. Adjust the seasonings as needed. Pour the mixture into a 13 by 9-inch baking dish or six 12-ounce ovenproof dishes. Top with the pie-dough or biscuit toppings; bake until the topping is golden brown and the filling is bubbly, 30 minutes for a large pie and 20 to 25 minutes for smaller pies. Allow to cool for 5 to 10 minutes before serving.

Variations

CHICKEN POT PIE WITH SPRING VEGETABLES

Replace the celery with 1 pound thin asparagus stalks, trimmed and cut into 1-inch pieces. Add the asparagus with the peas in step 5.

CHICKEN POT PIE WITH CORN AND BACON

This Southern variation with corn and bacon works especially well with the biscuit topping.

Replace the oil in step 3 with 4 slices bacon, cut crosswise into ½-inch strips. Cook the bacon over medium heat until the fat is rendered and the bacon is crisp, about 6 minutes. Remove the bacon from

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Pot Pie

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