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# Chicken Pot Pie

**From the Kitchen of:** Sarah

**Servings:** 6 - 8

**Prep Time:** **Bake Time:** 35-40 minutes **Bake Temp:** 375

**Ingredients:**

* 1 cup chopped onions
* 1 cup chopped (or shredded) carrots
* 1 cup chopped red, green, yellow, orange bell peppers (or all!)
* 1 cup chopped yellow and/or green squash
* 1 cup frozen peas
* 4 Tbls olive oil
* 2 cups cooked, shredded (or cubed) chicken
* 3 + cups chicken broth
* 1 cup milk
* 3 tsp garlic
* 6 Tbls butter and 6 Tbls flour (for the roux)

Chop all the veggies (except for the peas--you won't add those until you are putting together the pie and adding the gravy).Toss the veggies in a casserole dish with the 4T of olive oil and salt and pepper to taste. Roast them in the oven for 30-45 minutes, taking them out and stirring them every 10 minutes. They will be tender and browned when done.

Melt the butter in a pan and add the garlic. Sautee for 2 minutes, then add the flour. You want it to be thick like peanut butter. Salt and pepper it! Cook for 2 minutes until it picks up a bit of color. Now slowly add the milk and chicken broth. Whisk your soon-to-be gravy constantly making sure you eliminate all the lumps. Bring to a boil and then reduce the heat to a simmer. Salt and pepper it again! Now cook it for 20 minutes.

Take the veggies out of the oven and spread the chicken on top of them. Add the frozen peas then pour the gravy on top of your vegetables and chicken. Make the Sweet Potato Buttermilk biscuits. Lightly roll out the dough and place it all at once on top of the top pie OR add the dough by drops and smooth it out over the pot pie. Paint it with the egg wash.

 Bake for 35-40 minutes or until golden brown