**Chicken Pot Pie with Piecrust Topping**

Kitchen Tested http://s0.wp.com/wp-content/themes/vip/pgoa-main/images/icon_yes.png?m=1391174671g

* **Yield** 8 servings
* **Prep** 10 mins
* **Cook** 50 mins

Who doesn't love this rich winter savory chicken pie with a rolled pie-crust top. It's an absolute crowd pleaser!

Canned broth can be substituted for homemade stock, leftover or store-bought cooked chicken can be used instead of a start-from-scratch uncooked bird, and frozen peas can be added without thawing.

**Ingredients**

1. **4** tablespoons butter
2. **1/2** cup diced onion
3. **1/2** cup diced celery
4. **1** (8-ounce) package sliced mushrooms (about 3 cups)
5. **1/3** cup all-purpose flour
6. **1** (14 1/2-ounce) can lower-sodium chicken broth
7. **1 1/4** cups 2 percent low-fat milk
8. **1/3** cup chopped fresh parsley
9. **1/4** teaspoon dried thyme
10. **1/2** teaspoon salt
11. **1/4** teaspoon freshly ground black pepper
12. **1** cup frozen peas
13. **1 cup diced carrots**
14. **3** cups cooked chopped chicken (about 1 pound)
15. **1/2** (15-ounce) package refrigerated pie dough
16. **1** egg yolk, beaten with 1 tablespoon water

**Instructions**

1. Preheat oven to 375F. In a large nonstick skillet, melt butter over medium-high heat. Add onion, celery and mushrooms; sauté 6 minutes. Sprinkle with flour; cook and stir 1 minute. Add broth and milk; increase heat, cook, stirring often, until mixture comes to a boil. Reduce heat and simmer 2 minutes, stirring constantly.
2. Remove from heat; stir in parsley, thyme, salt, pepper, carrots, peas and chicken. Spoon into 13-by-9-inch baking dish or shallow 3-quart casserole dish.
3. On a lightly floured surface, roll pie dough to about 1-inch larger than baking dish. Place over top of filling; fold edges under to make a hem and press down with fork. Cut vents on top and brush with egg yolk mixture. Bake 40 minutes or until golden brown.