

Recipe articles work great on Pinterest, but they follow a slightly different structure than a typical listicle.

The core basics still apply:

- A catchy title
- An FAQ section for secondary KWs
- An optimized meta-description

But keep this in mind:

People searching for recipes don't want to scroll through 25 images. They need a clear structure with:

- Ingredients at a glance
- Step-by-step instructions
- Nutritional values (if relevant)
- Allergy information

Your goal is to provide all the essential details in a well-structured format so they can start cooking immediately.

1: Provide an Overview

Ingredients

- 2 cups cooked chicken, shredded or diced
- 1 cup frozen peas and carrots
- 1 cup frozen corn
- 1/3 cup butter
- 1/3 cup all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon garlic powder
- 1 3/4 cups chicken broth
- 2/3 cup milk
- 2 pie crusts (store-bought or homemade)
- 1 egg (optional, for egg wash)

Instructions

1. Preheat the Oven: Preheat your oven to 425°F (220°C).
2. Make the Filling: Melt the butter over medium heat in a large saucepan. Add the flour, salt, pepper, and garlic powder, stirring continuously for about 2 minutes.
3. Add Liquids: Gradually whisk in the chicken broth and milk, cooking until the mixture thickens (about 5-7 minutes).
4. Combine Ingredients: Stir in the cooked chicken, peas, carrots, and corn. Remove from heat and set aside.
5. Prepare the Crust: Roll out one pie crust and place it in a 9-inch pie pan. Pour the filling into the crust.
6. Top with Crust: Roll out the second pie crust and place it over the filling. Seal the edges and cut slits in the top for steam to escape. Brush with egg wash for a golden finish if desired.
7. Bake: Place the pot pie in the preheated oven and bake for 30-35 minutes, or until the crust is golden brown.
8. Cool and Serve: Allow the pie to cool for 10 minutes before slicing. Serve warm.

Cook and Prep Times

- **Prep Time:** 20 minutes
- **Cook Time:** 35 minutes
- **Total Time:** 55 minutes

Nutrition Information

- **Servings:** 6 slices
- **Calories:** 400 kcal
- **Fat:** 20g
- **Protein:** 20g
- **Carbohydrates:** 35g

By providing a clear overview, the reader instantly knows if the dish is right for them.

They can quickly see:

- What ingredients are needed
- How long it will take

2. Give a Deeper Insight

After this overview, you can break down each step, offer helpful tips, or share your personal experience with the recipe.

Keep the paragraphs clear and structured because this makes it easy for the reader to follow the instructions while preparing the dish.

The Comfort of Chicken Pot Pie

Chicken pot pie stands as a quintessential comfort food, evoking feelings of warmth and satisfaction. This dish combines a flaky, golden crust with a creamy filling that features tender chicken and vibrant vegetables.

Each slice reveals a hearty mix, making it a popular choice for family gatherings or cozy dinners at home. The visual appeal of the pie, cut into neat slices, showcases its inviting filling, enticing anyone who walks by.

Ingredients That Make a Difference

A selection of quality ingredients truly elevates chicken pot pie. The combination of cooked chicken, a mix of peas and carrots, and a hint of corn adds both texture and flavor.

Using fresh or frozen vegetables ensures that every bite is filled with deliciousness and nutrition. A creamy sauce binds everything together, while the flaky crust provides the perfect contrast.

The Art of Pie Crusts

The crust is a vital component of chicken pot pie, contributing to its overall texture and presentation. Whether you opt for a homemade crust or a store-bought alternative, achieving the right balance of flakiness is key.

Rolling out the dough to the appropriate thickness allows for a golden finish when baked. It's essential to seal the edges well and create slits for steam to escape, ensuring a well-cooked pie that maintains its integrity.

Baking and Serving Suggestions

3. Choose A Catchy Featured Image



Delicious And Easy Teriyaki Chicken You

4. Pro-Tip: ContentGoblin and GetPinMaker have their own selection for Recipes

Here's my recipe prompt for [ContentGoblin*](#), which we usually tweak slightly—feel free to test it out.

Single Recipe

Image Quality  13 credits per image

Best - Premium Quality

Recipe Mode

Recipe Article

Recipe Prompt 

Please write a recipe for: "banana pancakes for baby"

Give step by step instructions, an overview of the ingredients and nutritional values and possible allergies

Keywords 

example: healthy tea, blueberry syrup, natural remedy

Image Size



 18 credits

Generate

Select 16:9 format so the image can also be used as a featured image.

As always, human editing after the first draft is key to ensuring high-quality content (instead of just copy-pasting AI output).

*(Aff link, we earn a commission if you make a purchase, at no additional cost to you.)