

# Tasty Recipes for You to Try



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## Chicken Pot Pie

Makes 1 pie

Shared by: Liz Gist

## Ingredients:

### For the Pie

- 2 pie crusts from plain pie crust recipe
- 2 C. cooked chopped chicken
- 1-2 C. cooked vegetables of choice (I used asparagus, onion, carrots and fingerling potatoes that had been roasted on the grill as well as 1/4 C. green peas)
- 1 egg, lightly beaten

### For the Bechamel Sauce

- 2 Tbsp. butter
- 2 Tbsp. flour
- 1 C. chicken stock
- 1Tbsp. Herbs de Provence (a French herb combination that may be bought at many grocery stores or you may substitute any other herb combination you like)
- 1/2 tsp. salt
- 1/4 tsp. pepper

## Directions:

1. Preheat oven to 450°.
2. In a medium bowl, mix together ingredients for the Bechamel sauce.
3. Carefully place 1 pie crust into pie pan, gently pressing the crust to the pan. Fold raw edges under (trimming off any excess to keep edge from getting too thick) and carefully crimp all the way around.
4. In a separate bowl, mix chicken and vegetables together and spoon into pie shell. Pour sauce over vegetable/chicken mix.
5. Take remaining pie crust, place over the top of the pie and carefully crimp together with the bottom crust.
6. Brush top of crust and edges with lightly beaten egg (Gives the pie a golden brown color). You don't use all of the egg, just enough to give it a good egg wash.
7. Bake at 450° for 12 minutes. Reduce heat to 350° and continue baking for 30 minutes until inside of pie is hot.