

CHICKEN POT PIE

Ingredients

- 2 tbsp canola oil
- 1 medium onion
- 1/2 cup all-purpose flour
- 1 tsp poultry seasoning
- 3 cups cubed cooked chicken
- 3/4 cup 2 % milk
- 1 can chicken broth
- 2 cups thawed frozen mixed vegetables
- 1 sheet refrigerated pie crust

Directions

- Preheat oven to 450 degrees F.
- In a large saucepan, heat oil on medium-high heat.
- Add onion; cook and stir until tender. Stir in flour and poultry seasoning until blended; gradually whisk in broth and milk. Bring to a boil, stirring constantly; cook and stir 2-3 minutes or until thickened. Stir in chicken and vegetables.
- Transfer to a greased 9-in. deep-dish pie plate; place crust over filling.
- Trim, seal and flute edges. Cut slits in crust.
- Bake 15-20 minutes or until crust is golden brown and filling is bubbly.
- Let cool and enjoy!



Serves 6
people!