



The combination of tender chicken and creamy sauce transports everyone right back to Grandma's kitchen table.

Classic Chicken Potpie

6 Tbsp. unsalted butter	¼ cup heavy cream
½ medium onion, diced	2 cups cooked chicken, diced
⅓ cup flour	1 cup medium-diced potatoes, cooked in boiling salted water for 5 minutes
About 2½ cups free-range chicken broth, warmed	1 cup medium-diced carrots, cooked in boiling salted water for 5 minutes
1 tsp. chicken bouillon granules or stock starter	1 cup frozen peas
1 tsp. salt	¼ cup fresh parsley
½ tsp. pepper	1 prepared piecrust, thawed

1. Preheat oven to 375°F.
2. In a large saucepan, melt the butter and sauté the onions over medium heat until translucent, about 5 minutes.
3. Whisk in the flour and continue to cook, stirring constantly for about 2 minutes.
4. Slowly add the warm chicken broth and bouillon. Simmer over low heat, stirring until thickened, about 5 to 7 minutes.
5. Add salt, pepper and heavy cream. Add cubed chicken, potatoes, carrots, peas and parsley. Mix well and add additional salt and pepper if needed.
6. Pour into a buttered, ovenproof casserole dish and cover with a prepared piecrust. Cut two small slashes in the crust to allow excess steam to escape.
7. Place the dish on a baking sheet and bake for 45 to 55 minutes or until the top is golden brown and the filling is bubbling hot. Let stand 15 minutes before serving.

Makes 6 to 8 servings

