Choco Fever Dream

Classic Chicken Pot Pie with Flaky Crust

25 min Prep time	**30 min** Cook time	**55 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Filling

- [ ] 2 cups cooked chicken, shredded (rotisserie chicken works beautifully)
- [ ] 2 cups frozen mixed vegetables (carrots, peas, corn, green beans)
- [ ] 1/3 cup diced onion (70 g)
- [ ] 1/3 cup diced celery (70 g)
- [ ] 1/3 cup diced carrot (70 g)
- [ ] 2 cloves garlic, minced
- [ ] 1 tbsp unsalted butter, melted (for brushing)

The Creamy Sauce

- [ ] 2 tbsp all-purpose flour (2 tbsp)
- [ ] 1 1/2 cups low-fat milk (375 ml)
- [ ] 1/4 cup low-fat chicken broth (60 ml) – optional for extra moisture
- [ ] 1 tsp salt
- [ ] 1/2 tsp freshly ground black pepper
- [ ] 1/4 tsp dried thyme
- [ ] 1/4 tsp dried rosemary

The Crust & Finishing Touches

- [ ] 1 package store-bought double pie crust (or homemade)
- [ ] 1 cup shredded cheddar cheese (optional)
- [ ] 1 tsp chopped fresh parsley (for garnish)
- [ ] 1 tsp chopped fresh thyme (for garnish)

Instructions

1. First things first, go ahead and preheat your oven to 400 °F (200 °C). I like to lightly grease my 9-inch pie dish with a bit of cooking spray or just a dab of butter so nothing sticks. Simple enough, right?

2. Now, let's get our chicken ready. If you're using store-bought or rotisserie chicken, just shred it into bite-size pieces and set it aside. While you're at it, give those frozen vegetables a rough chop if they look a bit too large for the pie.

3. Grab your large skillet and melt 1 tablespoon of butter over medium heat. Toss in your diced onion, celery, carrot, and garlic. Sauté them until they're soft and smelling wonderful, which usually takes about 5 minutes.

4. Stir in the 2 tbsp all-purpose flour. Cook this for just 1 minute to form a roux. Now, honestly, just keep stirring constantly here so it doesn't brown—we want it smooth.

5. Slowly whisk in the 1 1/2 cups low-fat milk and the 1/4 cup low-fat chicken broth (if you're using it) to avoid those pesky lumps. Bring it to a gentle simmer and let it cook for about 3–4 minutes until it thickens into a lovely creamy gravy.

6. Now we bring it all together. Stir in the 2 cups frozen mixed vegetables, shredded chicken, 1 tsp salt, 1/2 tsp freshly ground black pepper, 1/4 tsp dried thyme, and 1/4 tsp dried rosemary. Let it cook for about 5 minutes so the flavors can really meld.

7. If you're in the mood for some cheese, stir in the 1 cup shredded cheddar cheese just before you take the pan off the heat. Taste it—adjust the seasoning if you feel it needs a bit more—then let it cool slightly before spooning it into your pie dish.

8. Carefully place the top double pie crust over the filling and seal those edges tight. I usually use a knife or tongs to crimp the sides for a pretty look. Don't forget to slice a few slits in the top crust so the steam can escape, otherwise, it might pop!

9. For that beautiful, glossy, golden finish we all love, brush the top of the crust with your melted butter.

10. Bake it for 30 minutes until the crust is golden brown and crispy. Look, if the edges start browning too quickly, just cover them loosely with some foil. Let the pie rest for 5 minutes before you dive in.

Nutrition per serving

420 kcal	24 g	31 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Rotisserie chicken is a wonderful shortcut that saves so much time on a busy weeknight.
- Resting the pie for 5 minutes is key; it lets the filling set so it doesn't run everywhere.
- Using a store-bought crust is perfectly fine—it makes the process so much easier for a home cook.