

Choco Fever Dream

Crock Pot Chicken Pot Pie Recipe

20 min Prep time	**4 h** Cook time	**4 h 20 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1.5 lbs chicken thighs, bone-in and skinless, cut into bite-size pieces
- [ ] 2 cups diced potatoes
- [ ] 1 cup carrots, sliced thin
- [ ] 1 cup frozen peas
- [ ] 1 medium onion, diced
- [ ] 2 cloves garlic, minced
- [ ] 1/2 cup butter, melted
- [ ] 1 cup chicken broth
- [ ] 1/2 cup heavy cream
- [ ] 1 tsp dried thyme
- [ ] 1 tsp dried rosemary
- [ ] Salt and pepper to taste
- [ ] 1 sheet puff pastry or pie crust

Instructions

1. Place chicken, potatoes, carrots, peas, onion, and garlic into the crock pot; drizzle with melted butter.
2. Pour chicken broth and heavy cream over the ingredients; sprinkle thyme, rosemary, salt, and pepper.
3. Cover and cook on low for 4 hours, or until chicken is tender and vegetables are soft.
4. Lay the puff pastry over the top, tucking edges around the rim; brush with a little extra butter.
5. Increase heat to high and cook uncovered for an additional 30 minutes, or until the crust is golden and flaky.

Nutrition per serving

420 kcal	28 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thicker filling, whisk a tablespoon of flour into the broth before cooking.
- For a deeper flavor, brown the chicken briefly in a skillet before adding to the pot.
- Adjust herbs to taste; a pinch of sage adds an earthy note.