

# Easy Chicken Pot Pie

Level: Easy | Prep: 15 minutes | Cook: 33 minutes | Rest: 10 minutes | Total: 58 minutes | Servings: 8

## Ingredients

- 1 1/2 pounds chicken tenders
- 1/2 teaspoon paprika
- 1/2 teaspoon dried sage
- 1/2 teaspoon dried rosemary
- 1/4 teaspoon dried oregano
- 1 teaspoon salt, plus salt to taste
- 1 teaspoon pepper, plus pepper to taste
- 4 tablespoons butter
- 1 medium white or yellow onion, chopped
- 1 cup frozen peas and carrots
- 2 cloves garlic, minced
- 2 tablespoons all-purpose flour
- 2 cups low-sodium chicken stock
- 1 cup cream or milk
- 1 unbaked pie crust, thawed
- 1 egg, lightly beaten

## Directions

1. Preheat the oven to 400 degrees.
2. Sprinkle the chicken tenders with the paprika, sage, rosemary, oregano, salt, and pepper.
3. Heat 10-inch cast-iron skillet over medium-high heat and add the butter. Once the butter is melted, add the seasoned chicken and sauté until cooked through—about 4 minutes on the first side and 3 minutes on the other. Use tongs to remove the chicken (be sure to leave the butter) to a plate and let rest about 5 minutes before chopping into 1/2-inch cubes.
4. To the same skillet, add the onion, peas, and carrots. Add a pinch of salt and pepper each and cook until the onions become tender (about 3-5 minutes).
5. Add the garlic and cook about another minute until the garlic becomes fragrant.
6. Sprinkle in the flour and stir until the flour dissolves into the vegetables and juices.
7. Add the chicken stock and raise to a simmer. Stir until the sauce has thickened. Add the cream or milk. Add salt and pepper to taste, if necessary.
8. Return the chicken to the skillet, and remove the skillet from the heat.
9. Unfold the pie crust and place on top of the filling. Cover all of the filling and tuck the excess crust into the skillet. Brush the crust evenly with the egg wash, and then use a knife to gently cut 3-4 vents in the top of the crust.
10. Place your pot pie in the oven and bake for 20 minutes or until the crust is golden brown.
11. Let the pot pie cool for at least 10 minutes to allow it to set up and prevent scalding your kids' mouths!

*Recipe adapted from Sunny Anderson.*