

CHICKEN POT PIE

By Sandy Hamilton

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- 1 whole rotisserie chicken
 - 1 medium onion, diced
 - 8 oz. mushrooms, washed, dried and sliced
 - 1 lb. small carrots, sliced
 - 1 box frozen peas, thawed
 - 1 cup dry white wine or chicken stock
 - 1 stick butter
 - 2 cans Cream of Mushroom soup
 - 3 cups sour cream
 - 3 cups shredded sharp cheddar cheese
 - 2 packages pie crust, room temperature
 - salt and pepper to taste
 - 1 egg yolk, slightly beaten
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- Heat oven to 350°F. Pluck all meat off of rotisserie chicken and place in bowl.
 - Remove pie crusts from boxes and place 2 crusts in the bottom of a large Pyrex, pan, etc. Press down and up sides.
 - Sauté onions & mushrooms in 2 tablespoons of butter until golden. Add to chicken.
 - Cook carrots in wine or chicken stock until fork tender, drain saving juice and add carrots to chicken mix.
 - Add Cream of Mushroom soup, sour cream, cheddar cheese, thawed peas, the carrot juice, salt and pepper to chicken mix. Mix well and pour into the pie crust prepared pan.
 - Place the 2 remaining pie crusts on top of the pan. Flute the edges and brush with egg yolk. Cut an X in the top of the pie.
 - Put in the oven and bake until a deep golden brown crust. Make sure the pie is well done before removing from the oven. Let sit 10 minutes and serve.