



## Chicken Pot Pie

### Ingredients for Pie Crust

2 1/2 cups all-purpose flour (spooned and leveled), plus more for rolling dough  
1 teaspoon salt  
1 teaspoon sugar  
16 tablespoons (2 stick) cold unsalted butter, cut into pieces  
4 tablespoons ice water, plus 2 more, if needed

### Ingredients for Filling

1 tsp olive oil  
2 boneless chicken breasts cubed (lightly salt and peppered)  
1/2 can corn  
1/2 bag frozen peas  
2 small carrots sliced  
2 small celery sliced  
1 small onion small dice  
2 cloves garlic  
Thyme to taste  
Sage to taste  
All purpose Flour  
2 cp. Heavy cream plus as needed  
2 cp. Chicken Stock plus as needed

### Directions

In a food processor, pulse flour, salt, and sugar several times to combine. Add butter. Pulse until mixture resembles coarse meal, with just a few pea-size pieces remaining.

Sprinkle with 2 tablespoons ice water. Pulse until dough is crumbly but holds together when squeezed with fingers (if needed, add up to 2 tablespoons more ice water, 1 tablespoon at a time). Do not overprocess.

Turn dough out onto a work surface; form dough into a 3/4-inch-thick disk. Wrap tightly in plastic, and refrigerate until firm, at least 1 hour.

In a Medium skillet heat olive oil over med high heat. Brown chicken add onion, carrots, celery and thyme cook until onions are turning gold and carrots are softening. Add in garlic. Cook until tender (3-5 min). Sprinkle flour until everything in the pan is coated and the pan is dry of oil. Cook a minute, add cream and stock slowly whisking in, forming a thick creamy sauce. Add sage, peas, and corn. Simmer and cool.

Before baking, unwrap dough; cut in half; place on a large piece of floured waxed paper. Roll dough to a 14-inch round. Using paper, lift and wrap dough around rolling pin (discarding paper); carefully unroll over a 9-inch pie plate. Gently fit into bottom and up sides of plate. Repeat rolling process for top of pie crust.

Add filling and cover with top layer of pie crust.

Trim overhang to 1 inch; fold overhang under itself. Pinch between thumb and forefinger to make a uniform edge around the rim. Crimp edge

Bake at 350\* for 45 min – 1 hr until crust is lightly golden and crispy. Let stand for 15 min.

Cut and serve.