



## Chicken Pot Pie



### Vegetables:

3 potatoes, peeled and diced

1 cup baby carrots, sliced

1 cup frozen petite peas

### Sauce:

1/2 c butter or margarine

1/3 c flour

1 3/4 c chicken broth

2/3 c milk

salt and pepper to taste

2 c chicken, cooked and cubed

### Crust:

2/3 c + 2 T shortening

2 c flour

2 t poppy seeds

1 t salt

6-7 T cold water

Start by preparing vegetables. Boil carrots and potatoes in water over medium heat for 10 minutes. Add peas. Boil another 10 minutes. Drain. Set aside.

Meanwhile, cook sauce by melting butter over medium/low heat. Whisk in flour until smooth. Add chicken broth and milk and stir until thickened and bubbly. Salt and pepper to taste. Stir in chicken and drained vegetables. Grease deep 8-inch dish (or miniature dishes) and fill with chicken/vegetable/sauce mixture.

Make crust by mixing flour, poppy seeds, and salt in large bowl. Add shortening and mix with pastry blender until crumbly. Add water and stir until dough forms a ball. Roll crust to fit tops of baking dishes. Seal edges. Poke a few holes into top crust with a knife to allow steam to escape. Bake at 425 for 30-35 minutes or until crust is golden brown.