

Simple Gluten & Dairy Free

Chicken Pot Pie

SERVINGS: 6

PREPPING TIME: 15 MIN

COOKING TIME: 40 MIN

Ingredients

- 1 cup of shredded/chopped cooked chicken
- 2 raw carrots peeled and diced
- 1/2 cup of frozen peas
- 1/2 cup of frozen corn
- OR use a half bag of frozen mixed vegetables in place of the carrots, peas, and corn
- 2 peeled & diced red potatoes
- Half of an uncooked onion diced
- 3 cloves of garlic or 1 tablespoon of pre-diced garlic
- 32 ounces (1 container) of chicken broth
- 1 tablespoon of cornstarch
- 1/2 teaspoon of garlic powder
- 1/2 teaspoon of rosemary
- 1 teaspoon of celery seed
- 1 teaspoon of savory
- 1/2 teaspoon of salt
- 1 teaspoon of basil
- 1 gluten free pie crusts

Directions

1. Make your pie crust using my homemade gluten free and dairy free Pie Crust Recipe. If store bought, thaw only one Wholly Wholesome Gluten Free Pie Shells or brand of your choice.
2. Preheat the oven to 375 degrees Fahrenheit.
3. Put the pie crust in your pie dish or cast-iron skillet. Save the second pie crust for the top of the pot pie. If store bought, keep the second pie crust frozen until ready to flip out of the pie plate to top the pot pie. If you thaw, the pie crust sticks to the pie pan and breaks into pieces.
4. Chop or shred your chicken.
5. Put the ingredients into the pie shell in this order: meat, corn, peas, carrots, potatoes, onion, garlic, and broccoli.
6. Set the pie dish aside.
7. Measure out 3/4 cup of chicken broth into a glass measuring cup.
8. Add 1 tablespoon of cornstarch to the measuring cup. Using a small amount of cold broth prevents lumps from forming.
9. Mix the cornstarch into the broth. Whisk vigorously until creamy.
10. Pour the rest of the container of broth into a saucepan.
11. Add the broth and cornstarch mixture to the saucepan.
12. Next, add the seasonings to the saucepan: 1/2 teaspoon of garlic powder, 1/2 teaspoon of rosemary, 1 teaspoon of celery seed, 1 teaspoon of savory, 1/2 teaspoon of salt, and 1 teaspoon of basil.
13. Add 1 tablespoon of all-purpose gluten free flour.
14. Mix the sauce.
15. Turn the burner to low. Stir continuously and allow it to simmer until it thickens. If you desire a thicker sauce, add 1 more tablespoon of gluten free flour.
16. Pour the gravy over the fillings in your pie dish. The vegetables will not be totally covered by the gravy. This prevents gravy from spilling over while cooking. Best of all, you will have a thicker filling that will cut and serve more easily.
17. Top the chicken pot pie with the second crust. (If you are using a store-bought pie crust, flip the frozen crust out of the store's pan and place on top the pot pie. Wait a few minutes and then pinch the edges together.)
18. Put the chicken pot pie on a cookie sheet lined with foil or parchment paper and bake for 40 minutes.
19. Wait 5 minutes before serving your delicious chicken pot pie.

