**Chicken Pot Pie**

(provided by Yanina Amanto)

**Ingredients:**

1 pre-cooked chicken cut into bite-sized cubes

3 medium potatoes, peeled & cubed

2 carrots, peeled & sliced

1 stalk of celery, chopped

¼ cup butter

½ onion, chopped

¼ cup flour

2 cups chicken broth

½ teaspoon thyme

½ teaspoon salt

¼ teaspoon pepper

½ cup frozen peas

1 package of pie pastry

**Directions:**

1. Preheat oven to 375 degrees.
2. Place potatoes and carrots in a large saucepan; add water to cover. Add a dash of salt and bring water to a boil. Reduce heat; cook covered, 8-10 minutes or until veggies are tender. Drain.
3. In a large skillet, heat 1 tablespoon of butter over medium-high heat. Add onion and celery; cook until tender. Add remaining 3 tablespoons of butter and melt. Stir in flour and seasonings until blended. Gradually stir in broth. Bring to a boil, stirring constantly. Cook and stir for 2 minutes or until thickened. Stir in chicken, peas, carrots, and potatoes into the mixture. Remove from heat.
4. Evenly distribute chicken mixture into greased ramekins (makes 5 mini pies), a 2-quart pie pan, or an 8x8 dish.
5. Unroll pie pastry sheet and place over filling. Pinch edges, seal, and cut slits in tops. Brush pastry tops with milk.
6. Bake at 375 for 25 to 30 minutes or until crust is lightly browned. Let stand for 10 to 15 minutes before cutting or eating. ENJOY!