



Chicken Pot Pie

38 mins ago by [Tracey Ceurvels](#)



Craving comfort food? The humble chicken pot pie will definitely curb your comfort food craving.

Dip your fork into the golden, flaky crust and find warm chicken and vegetables swathed in a rich broth. What could be more comforting? Not much.

While this version of chicken pot pie is quintessentially all-American, pies filled with meat and vegetables can be traced to the Roman Empire, and more recently to 16th century England. Thankfully pot pies have stood the test of time, because they make a comforting dinner every now and then.

The recipe is courtesy of Chef Anand Sastry of New American hotspot [Highway Restaurant & Bar](#) in the Hamptons.

What you'll need at a glance:

pastry dough—see tip below

roasted chicken, which you can roast yourself, or buy a rotisserie chicken to speed up the process

carrots

celery

leeks

to make an authentic pot pie broth you will need chicken fat and chicken stock

Tips:

You can use one large pie pan or make the pot pie in individual ramekins.

For the dough, you can make your own, as directed [here](#) (it really is quite easy but does require refrigeration), or buy it store bought to make it easier.

If you make your own dough, be sure to make it at least 4 hours before you want to make the pot pie.

Once you get this recipe down, you can experiment with other vegetables and ingredients.



Chicken Pot Pie



Cuisine American

Ingredients

- Basic Pie Dough
- 2 1/2 cups of all purpose flour
- 1 teaspoon Salt
- 2 tablespoons Sugar
- 1/2 cup vegetable shortening
- 1 1/2 sticks of butter
- 4 tablespoons ice water
- 1 egg white
- Filling
- 5 tablespoons of chicken fat
- 1 tablespoon of butter
- chicken roasted with the chicken removed and cut or shredded
- 1 1/4 cup of flour
- 2 pints of chicken stock
- 4 carrots
- 5 sticks of celery
- 1 onion
- 1 leek
- A handful of flat parsley picked
- salt & pepper preferably white pepper

Servings:

Instructions

1. Pastry Place, flour salt, sugar, and shortening in a mixer for a few minutes, then add chopped chilled butter and ice cold water and mix until it forms a dough. Refrigerate for 4 hours.

2. Chop up all the vegetables and the parsley into small pieces. Add vegetables and parsley to the chicken stock and heat over medium heat until the vegetables are soft. Strain, keeping the stock.

3. Place the chicken fat and margarine in a pan. Add the flour until it turns into crumbs. Slowly add the warm stock, a little bit at a time, until it becomes a thick sauce. Season with salt and pepper.

4. Place flaked chicken and vegetables in a bowl and season with salt and pepper. Add the warm sauce until it all binds together. Let sit to cool.

5. On a floured table roll the dough into a 1/4 inch thick circle to fit the size pie dish you have. Then add the filling. Roll out the top to the same size as the bottom. Cut the and trim sides. Brush with egg white, and place in the refrigerator for an hour.

6. When you're ready to bake, preheat oven to 380 degree Fahrenheit. Bake for 40 minutes and then turn down to 350 and continue to bake for another 20 minutes.

7. When the top starts to turn brown, remove from oven and let cool for a few minutes before serving.

Share this Recipe

