



Chicken Pot Pie, aka, What to do with leftover chicken.

What You Need

1 Lb. chicken (boned and skinless, pre-cooked rotisserie chicken or leftover chicken)
1 Tbsp canola oil
1 Large white onion (chopped)
4 Carrots (cleaned peeled and diced, sliced or julienne)
2 Cups broccoli (cleaned and cut into small florets)
3 Tbsp flour
2 Cups milk
½ Cup chicken broth
1 Cup green peas (frozen is fine)
1Tbsp fresh thyme
Salt and black pepper
1 Package Phyllo dough
2 Quart baking crock or baking dish
Large Saucepan
Baking sheet
Aluminum foil

Before You Start

Preheat oven to 400° F. Cut leftover or rotisserie chicken into bite-sized pieces and set aside.

Let's Make It!

Heat canola oil in a saucepan over medium heat, add onions, carrots, and broccoli, cook and stir until softened (about 5-10 minutes) don't let them brown. Sprinkle the flour over the vegetables and cook a bit longer (about 2 minutes) stirring occasionally. Add the chicken broth and cook for about 5 minutes. Add the milk and simmer until the sauce thickens (about 3-5 minutes.) Stir in the chicken, peas, (other veggies you may have) thyme, salt, and pepper, mix well then transfer it all to your baking dish. Lay the phyllo dough over the top pressing around the edges to seal. Loosely cover with aluminum foil (like a tent) Place the baking dish onto a baking sheet and cook for about 15 minutes then remove foil and continue cooking until bubbling and the crust is golden (about 15-20 more minutes).

Serves 4- 6

©BobsKatie Enterprises-dba Katherines Corner