

Classic Chicken Pot Pie with store-bought crust

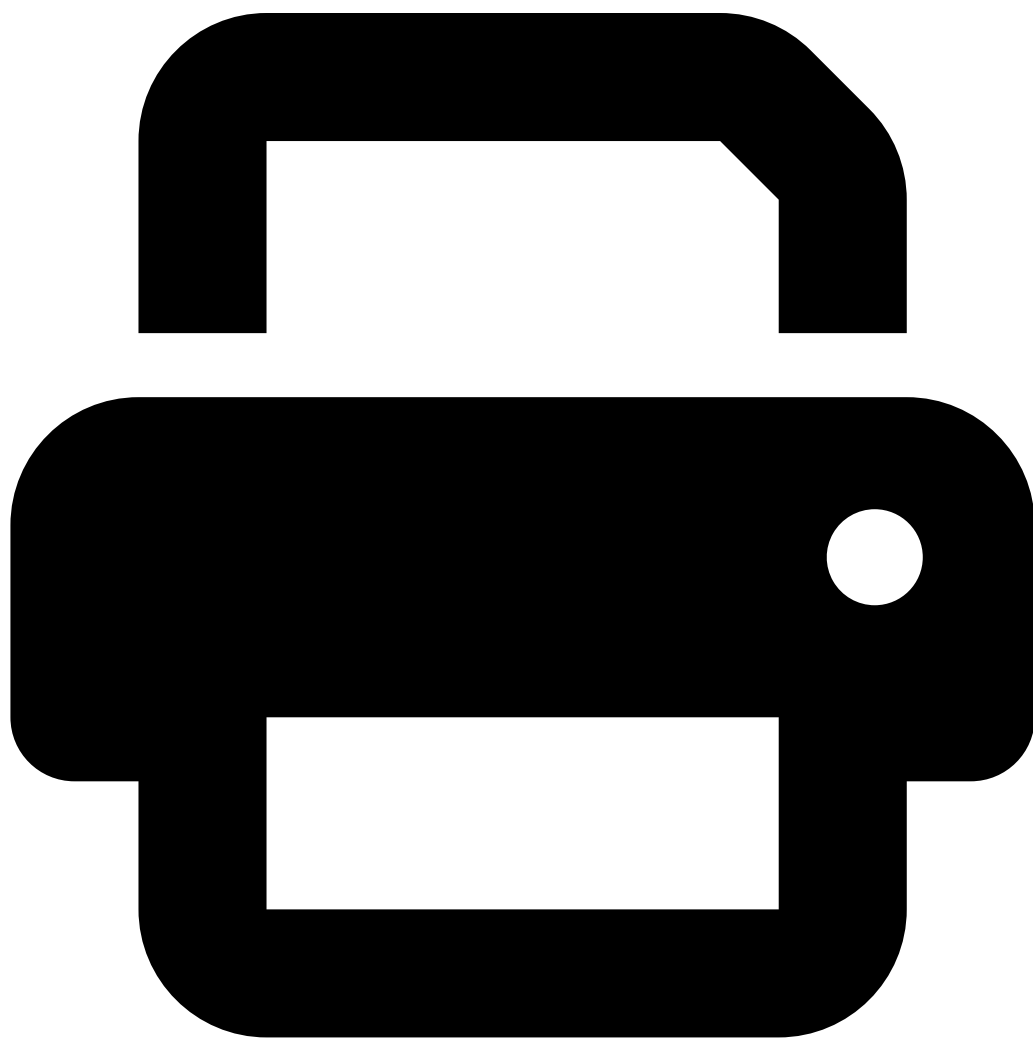
Chicken Pot Pie with a Store-Bought Crust This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.











There's something about a classic chicken pot pie that never goes out of style. It's warm, comforting, and the kind of meal that makes everyone gather around the table.

Of the **eight eateries we owned over the years, two were diners**, and this chicken pot pie recipe comes straight from those diner days. Diner food has always had a special place in my heart. It was familiar, generous, comforting food—the kind of food people came in craving and returned for again and again.

This was one of those recipes.

I've adapted it slightly for the home kitchen, and I'm using a **store-bought refrigerated pie crust** for the topping. There's no bottom crust here, just a creamy chicken and vegetable filling covered with a golden, flaky pastry crust.

It's simple, hearty, and brings back a lot of memories for me.

Sometimes the recipes that stay with us the longest are the ones that remind us where we've been.

Why You'll Love This Chicken Pot Pie

- **Classic comfort food** with old-fashioned diner flavor
- Uses **store-bought pie crust** to make it easy
- A creamy homemade chicken gravy surrounds tender chicken and vegetables
- Everything bakes together in one dish
- It can be made with **leftover or rotisserie chicken**

Things to know about this Chicken Pot Pie recipe

Don't rush the gravy. Let the flour cook before adding the broth, and add the liquid slowly while stirring. This gives you a smooth, creamy filling.

Let the filling cool slightly. You don't want to put piping-hot filling underneath the refrigerated crust.

Give it time to rest. Those 10 minutes after baking allow the filling to settle and thicken so it doesn't run all over your plate.

Can I Make Chicken Pot Pie Ahead?

Yes. The chicken filling can be prepared a day ahead and refrigerated. When you're ready to bake, transfer the filling to your baking dish, allow it to sit out briefly, add the crust, and bake until the filling is hot and bubbling and the crust is golden.

What to Serve with Chicken Pot Pie

Because this is already a hearty meal, I like to keep the sides simple. A crisp **green salad**, steamed green beans, or roasted vegetables are all good choices.

And honestly, sometimes you don't need anything else. A big spoonful of chicken pot pie and that golden crust is dinner enough.

For an even easier version: If you have leftover roasted chicken or rotisserie chicken on hand, you can absolutely use it here instead of cooking the chicken breasts. It's a great way to turn leftovers into a completely new meal—and that's exactly the kind of practical cooking I love.

More Comfort Food Recipes You'll Love

If you love this classic chicken pot pie, here are a few more comforting recipes from my kitchen you might enjoy:

- **Chicken Francese** – Tender chicken in a bright, buttery lemon sauce.
- **Chicken Parmesan** – Crispy, cheesy, and always a family favorite.
- **Italian Wedding Soup** – A cozy bowl filled with tender meatballs, greens, and pasta.
- **Classic Minestrone soup** – A comforting classic that's perfect for a chilly day.
- **Creamy Chicken and Mushroom Recipe** – Tender chicken in a rich, savory mushroom sauce.

Chicken Pot Pie with a Store-Bought Crust



This classic chicken pot pie is a comforting diner-style favorite made with tender chicken breast, carrots, celery, peas, and a creamy homemade gravy, all topped with a golden, flaky store-bought pie crust. It's an easy homemade dinner with plenty of old-fashioned comfort—and you can make it even easier by using leftover or rotisserie chicken.

- 2 large boneless, skinless chicken breasts
- 1 sheet refrigerated store-bought pie crust
- 4 Tbsp. butter
- 1 cup yellow onion, diced
- 1 cup carrots, peeled and diced
- 1 cup celery, diced
- 1 cup potatoes, diced
- 1 cup fresh, or frozen peas
- 1/3 cup flour
- 2 cups chicken stock
- 1 cup whole milk
- 1 tsp. dried or fresh thyme
- salt and pepper to taste
- 1 egg for egg wash

1. **Cook the vegetables.** Melt the butter in a large saucepan over medium heat. Add the diced carrots, onion, potatoes, and celery. Cook until the vegetables are soft

and the onion is translucent, about **6–8 minutes**.

2. **Add the chicken.** Cut the raw chicken breasts into bite-size cubes and add them to the saucepan with the vegetables. Cook, stirring occasionally, until the chicken is cooked through and no longer pink in the center.
3. **Make the creamy filling.** Sprinkle the flour over the chicken and vegetables and stir well to coat. Cook for **1–2 minutes**. Slowly add the chicken broth, stirring constantly, then add the milk, salt, pepper, and thyme. Continue cooking until the potatoes are tender and the filling is thick and creamy.
4. **Add the peas.** Stir in the frozen or fresh peas at the very end and cook for just a few minutes, until heated through. Remove from the heat and let the filling cool slightly.
5. **Add the crust.** Transfer the filling to a deep-dish pie plate. Place the store-bought pie crust over the top and crimp the edges around the dish. Cut a few slits in the center of the crust to allow steam to escape. Brush the crust with beaten egg.
6. **Bake.** Bake at **400°F for 25–30 minutes**, or until the crust is golden brown and the filling is bubbling around the edges. Let the pot pie rest for **10 minutes** before serving.

Recipe Notes

- Store leftovers covered in the refrigerator for up to **3–4 days**.
- Reheat individual portions in the oven or microwave.

- The filling can be made ahead and refrigerated before assembling the pie.
- For the best crust, bake directly from the refrigerator rather than letting the assembled pie sit at room temperature for too long.

Main Course

Mediterranean

classic chicken pot pie recipe