

Easy Classic Chicken Potpies

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These Easy Classic Chicken Potpies are made real easy by using store bought pie crusts. Sure homemade everything is almost always better. But if you don't have the time or the patience for homemade piecrust there is nothing wrong with going the semi homemade route.

In this chicken potpie recipe I used the frozen pie crust from Trader Joes. You can use whatever brand you like or go homemade if you want. Precooking the pie crust is always a good idea, if you don't want a soggy bottom crust.

This Easy Classic Chicken Potpie recipe is full of tender chicken breast and good for you ingredients full of comforting familiar flavors everyone loves!!!

Things To Know About this Easy classic Chicken Potpie Recipe

First you don't have to use chicken breast in this Easy Classic Chicken pot pie recipe. You can use skinless, boneless chicken thighs if that's what you prefer.

Second I baked these chicken potpies in oven proof soup bowls for individual servings.

I love this soup bowls they go from oven to table to dishwasher OHHH happy day with less dishes to wash and they are the perfect size for soups and cereal too!!!

The other thing is you need the right size saute pan hold all the ingredients. There's nothing worst than having a pan that

doesn't hold the ingredients.

Not only do you end up with ingredients stilling out of the pan onto your stovetop but the food doesn't cook right. A too small saute pan produces boiled ingredients instead of the distinct flavor of sautéed food. A 12 inch nonstick covered saute pan is essential in any kitchen.

Just one more thing if you make this Easy Classic Chicken Potpie recipe please leave e a comment and please tag me on Instagram with your creations. I love hearing from you it's my favorite part!!!

Ingredients

- 2 prepared pie crust
- 2 boneless skinless chicken breast cut into small dice
- 2 Tbs. each butter and olive oil
- 1/2 chopped yellow onion
- 2 Tbs. chopped garlic
- 1 cup each diced potatoes, carrots, celery and frozen peas
- 1 cup whole milk
- 1 cup chicken stock
- 2 Tbs. each chopped Italian parsley and thyme
- 1 egg slightly beaten to brush crust
- 1 /2 cup grated parmesan cheese for sprinkling
- Salt and pepper to taste

Instructions

1. Preheat oven to 375
2. Roll out pie crust using a inverted 10 inch soup bowl as a guide to cut 4 circles in each sheet of pie crust for a total of 8 circles
3. line the bottom and up the sides of 4 oven proof soup bowls 4 of the pie crust circles pick the crust with a

fork

4. Precook the bottom crusts for 10 minutes or until just beginning to brown set aside
5. Meanwhile in a large skillet bring the butter and oil to medium heat
6. Salt and pepper the chicken, saute until just beginning to brown
7. Add the onions and garlic saute until tender and just beginning to brown
8. Add the carrots, celery and potatoes simmer covered for 10 minutes add the peas and herbs last 5 minutes
9. Fill the precooked pie crusts with the chicken mixture
10. Top the pot pies with the top crust brush with egg wash sprinkle with parmesan cheese return to oven, bake 15 minutes or until top crust is golden brown