

Easy Chicken and Vegetable Pot Pie

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

A simple pot pie filling loaded with chicken and vegetables. Serve with baked pieces of pie crust, puff pastry, crescent rolls, or biscuits.

Ingredients

- 2 tablespoons butter - 1 large onion
- coarsely chopped - $\frac{3}{4}$ cup (1/4-inch) cubes peeled potato - 2 large stalks celery
- halved lengthwise and sliced - 2 medium carrots
- cut into 1/2-inch cubes - 1 cup flour - 1 ½ cups Almond Breeze Original Unsweetened almondmilk - 1 ½ cups low-sodium chicken broth - 1 teaspoon dried thyme - 1 teaspoon dried rosemary - 1 teaspoon poultry seasoning - 1 teaspoon garlic salt - ½ cup frozen corn
- thawed - Meat from 1 rotisserie chicken
- skin and bones removed - Ground black pepper to taste

Instructions

1. Melt butter in a large saucepan over medium heat. Add onion and saute for 5 minutes. Add potatoes
2. celery
3. and carrots and saute until vegetables are lightly browned
4. about 5 minutes. Stir in flour and cook for 1 minute. Slowly stir in Almond Breeze almondmilk
5. broth
6. and seasonings. Cook
7. stirring occasionally
8. until mixture starts to thicken. Cover and simmer for 20 minutes. Add corn and chicken to pan and cook
9. covered
10. until heated through
11. about 5 minutes. Season with pepper. Cook's Notes: Feel free to use buttery spread in place of the butter and chicken stock instead of broth. Canned corn also works. Instant Pot(R) Method: Reduce broth to 1 1/4 cups. Coat the bottom of the pot with butter. Stir in all remaining ingredients except chicken. Lock lid and select Pressure Cook; set to 4 minutes. When cooking is done
12. let stand for 10 minutes then carefully open vent. Stir in chicken; cover and let stand for 5 minutes. Slow Cooker Method: Reduce Breeze and broth to 1 1/4 cups each. Place butter in a slow cooker and cook on High until melted. Stir in all remaining ingredients except chicken. Cook on Low for 3 1/2 to 4 hours. Stir in chicken and cook for 5 minutes more.