



Mr. Bread and Putter's Chicken Pot Pie

BAH Note: I have to admit that I didn't exactly recreate the original incarnation of Mr. B&P's chicken pot pie. I was short on supplies and had a pie crust that was well past its prime. My loosey-goosey version went something like this:

- 1 rolled pie crust (premade)
- 1 jar chicken gravy
- 1 teaspoon cornstarch
- frozen peas and carrots
- diced rotisserie chicken (without the skin)

Heat oven to temperature called for on the back of the box of pie crust.

Combine gravy and cornstarch in a medium saucepan set over medium heat. Bring to a boil, stirring occasionally, until the gravy has thickened. Add the peas, carrots, and chicken and stir to combine.

Transfer the filling to a 9 inch pie plate. Top with the pie crust, crimping the edges as you go. Cut four small slits in the top of the dough for steam to escape. Place on a sheet pan and bake until the filling is bubbly and the top has browned.

If the edges of the crust are browning too fast, cover them with a ring of aluminum foil.

mr bread and putter's chicken pot pie was posted by wendi on 28 february 2011 at bonappetithon.com