

# Chicken Pot Pie

Recipe by: Owen, modified by the O'Connor clan

Servings: 4

Amount	Ingredient	Prep Notes
One Recipe	Pie Crust	Make Chicken Pot Pie
1 lb	chicken	Chunked
4 tbsp	butter	
1/4 cup	flour	
1/2 tsp	thyme	
1/4 tsp	rosemary	
2 cups	chicken broth	
2 lbs	frozen veggies	
1 medium	onion	diced
1 tbsp	cooking oil	

- Preheat oven to 425
- Make one recipe of the pie crust, place in fridge
- Boil chicken in large pot of water until done
- Sautee onions in a bit of oil at medium high heat until carmelized
- Melt the butter over medium high heat, add flour and spices
- Once butter is melted and flour is mixed in, slowly add chicken broth while mixing to make a roux
- Combine ingredients in casserole dish, place dough on top
- Place in oven for 35 minutes or until done (golden brown)