Chicken Pot Pie Casserole

Chicken pot pie casserole uses a creamy cooked-chicken filling under a puff pastry lid in a rectangular dish. Cool the filling briefly before topping so the pastry butter does not melt immediately.



Prep	Cook	Additional	Total	Servings
25 min	50 min	20 min	95 min	8

Ingredients

- 4 cups cooked diced chicken / 560 g
- 3 tablespoons butter / 42 g
- 1 onion / 150 g, diced
- 2 carrots / 180 g, diced
- 2 celery stalks / 120 g, diced
- 1/4 cup flour / 30 g
- 2 cups low-sodium chicken broth / 480 ml
- 3/4 cup whole milk / 180 ml
- 1 cup thawed peas / 140 g
- 1/2 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 sheet thawed puff pastry, about 8.5 ounces / 240 g
- 1 egg, beaten

Instructions

1. Heat oven to 400°F (200°C), checking the pastry package. Melt butter and cook onion, carrots and celery 8 minutes.

2. Stir flour for 1 minute, then gradually add broth and milk. Simmer until thickened.

3. Add chicken, peas, thyme, salt and pepper. Pour into a 9-by-13-inch dish and let stand 10 minutes while keeping pastry chilled.

4. Roll pastry only enough to cover the dish; place over filling, slit for steam and brush lightly with egg.

5. Bake 25 to 35 minutes until pastry layers are cooked and filling reaches 165°F (74°C). Shield browned edges if needed.

6. Rest 10 minutes before serving.

Time, Temperature & Doneness

Cook every chicken portion to at least 165°F (74°C), measuring in the thickest meat without touching bone. Check several large pieces for diced chicken or wings. Reheated chicken mixtures and casseroles must reach 165°F (74°C) in the center. Color and stated times are not reliable safety substitutes.

Ingredient Notes & Substitutions

Pastry: Thaw according to package while keeping cold.

Filling: Already cooked, but must heat through.

Dish: Do not fill to the rim.

Tips for Success

Use a tray beneath for drips.

Keep pastry cold.

Cut vents.

Common Mistakes to Avoid

Topping boiling filling with warm pastry.

Overfilling.

Stopping at surface browning alone.

Recipe Variations

Topping: Use pie pastry instead, following its baking method.

Vegetable: Replace peas with corn.

Serving Suggestions

Scoop casserole into eight portions, sharing the puff pastry lid evenly.

Storage

Refrigerate promptly in shallow containers within 2 hours, or within 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3 to 4 days. When starting with cooked chicken or rice, use the oldest ingredient’s original storage deadline; reheating does not restart it.

Freezing

For best texture, freeze cooked filling or chicken separately from pasta, biscuits or pastry where possible. Cool promptly, pack airtight at 0°F (-18°C), use within 2 months for best quality, and thaw in the refrigerator. Dairy sauces can separate and pasta may soften.

Reheating

Reheat the chicken mixture gently, covered, until several spots reach 165°F (74°C), adding a splash of water or broth if thick. Reheat biscuits or pastry separately when possible; avoid prolonged boiling of dairy sauces.

Frequently Asked Questions

Can I use raw chicken?
No; start with cooked meat.

Why did pastry not puff?
Warm pastry or very wet contact can limit its layers.

Can I freeze it?
Freeze filling separately for better pastry texture.

Recipe & Sources

View the recipe on HowToCookChickenRecipes.com

Spend With Pennies - biscuit pot-pie technique reference

FoodSafety.gov - poultry and leftover temperature guidance

FoodSafety.gov - refrigerated food storage limits

FoodSafety.gov - clean, separate, cook and chill