Chicken Pot Pie Soup

Chicken pot pie soup turns the filling flavors into a spoonable broth-and-milk soup. Cook small potato pieces until tender before adding safely stored cooked chicken and peas.



Prep	Cook	Additional	Total	Servings
20 min	30 min	0 min	50 min	6

Ingredients

- 3 cups cooked diced chicken / 420 g
- 2 tablespoons butter / 28 g
- 1 onion / 150 g, diced
- 2 carrots / 180 g, diced
- 2 celery stalks / 120 g, diced
- 3 tablespoons flour / 24 g
- 3 cups low-sodium chicken broth / 720 ml
- 1 pound potatoes / 450 g, cut into 1/2-inch cubes
- 1 cup whole milk / 240 ml
- 1 cup thawed peas / 140 g
- 1/2 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Instructions

1. Melt butter in a soup pot. Cook onion, carrots and celery for 7 minutes until softened.

2. Stir in flour for 1 minute, then gradually add broth while stirring.

3. Add potatoes, thyme, salt and pepper. Gently simmer 12 to 18 minutes until potatoes are tender.

4. Stir in milk, cooked chicken and peas. Warm gently, stirring, until chicken and soup reach 165°F (74°C).

5. Adjust thickness with water if needed and serve; any biscuits or pastry dippers are separate from this ingredient list.

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

Potatoes: Small cubes shorten cooking.

Milk: Add near the end.

Consistency: Soup is looser than pie filling.

Tips for Success

Stir liquid in gradually.

Check potatoes before adding dairy.

Use a gentle simmer.

Common Mistakes to Avoid

Large hard potato chunks.

Boiling milk aggressively.

Using old cooked chicken beyond its storage window.

Recipe Variations

Vegetable: Use corn instead of peas.

Creamy: Replace half the milk with cream.

Serving Suggestions

Ladle soup into bowls; biscuits or pastry dippers are optional and not included ingredients.

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

Does it include pastry?
No; optional dippers are prepared separately.

Can I use raw chicken?
Not as a direct swap in this method; cook it separately first.

Why is soup too thick?
Add warm water or broth a little at a time.

Recipe & Sources

View the recipe on HowToCookChickenRecipes.com

Spend With Pennies - pot-pie soup technique reference

FoodSafety.gov - poultry and leftover temperature guidance

FoodSafety.gov - refrigerated food storage limits

FoodSafety.gov - clean, separate, cook and chill