Chicken Pot Pue

A flaky double-crust pie filled with creamy chicken and vegetables.

PREP	COOK	REST	TOTAL	YIELD	LEVEL
25 min	45 min	10 min	80 min	4 servings	Medium

READY TO SERVE



Ingredients

Measured for 4 servings

- 2 cups (280 g) cooked chicken breast, diced
- 2 tbsp (28 g) butter
- 1 medium onion, diced
- 2 carrots, diced
- 2 celery stalks, diced
- ⅓ cup (40 g) all-purpose flour
- 1½ cups (360 ml) chicken broth
- ½ cup (120 ml) milk
- 1 cup (145 g) peas
- ¾ tsp salt, or to taste
- ¼ tsp ground black pepper
- ½ tsp dried thyme
- 2 prepared 9-inch pie crusts
- 1 egg, beaten (for egg wash)

FOOD-SAFETY CHECK

Use fully cooked chicken; reheat filling to 165°F (74°C). Bake pie until the center is 165°F (74°C), then rest 10 minutes.

Use a food thermometer for doneness; cooking times vary with thickness and oven or pan performance.

From prep to plate

Follow each stage in order; the photo strip mirrors the recipe steps below.



01 INGREDIENTS



02 FILLING



03 CRUST ASSEMBLY



04 BAKE & REST



05 SERVE

Method

1. Heat oven; soften vegetables. Heat oven to 400°F (200°C). Melt butter in a saucepan over medium heat. Add onion, carrots and celery; cook about 8 minutes, stirring, until beginning to soften.
2. Make the creamy base. Stir in flour and cook 1 minute. Gradually whisk in broth and milk. Simmer about 3 minutes, stirring, until thick enough to coat a spoon.
3. Complete the filling. Fold in cooked chicken, peas, salt, pepper and thyme. Heat gently until the filling reaches 165°F (74°C). Spread in a shallow dish and cool briefly so steam can escape.
4. Fill and seal. Fit one crust into a 9-inch pie plate. Add the filling. Lay the second crust over it; trim and crimp the edges to seal. Cut several steam vents in the top.
5. Egg wash and bake. Brush the top crust with beaten egg. Set the pie on a rimmed baking sheet. Bake 30–35 minutes, until deep golden and bubbling; confirm the center of the filling is 165°F (74°C).
6. Rest, slice and serve. Let the pie stand 10 minutes so the filling settles. Slice and serve warm with a simple green salad.

NOTES, VARIATIONS & LEFTOVERS

Easy variations: Replace half the celery with diced mushrooms, half the peas with corn, or thyme with chopped parsley.

Storage: Refrigerate leftovers within 2 hours, covered, for 3–4 days. Freeze baked pie airtight for up to 2 months.

Reheat: Warm slices in a 350°F (175°C) oven until the center reaches 165°F (74°C).