Preppy Kitchen Chicken Pot Pie

Preppy Kitchen-inspired home version · Double-crust pie · Medium · Serves 6 · Prep 30 min · Cook 75 min



PREP 30 min	COOK 75 min	EXTRA 45 min	YIELD 6 servings

Ingredients

- 3 cups (420 g) cooked chicken, diced
- 1 small onion (100 g), diced
- 2 carrots (150 g), finely diced
- 1 celery stalk (70 g), diced
- 3/4 cup (105 g) frozen peas
- 3 tbsp (42 g) unsalted butter
- 1/4 cup (32 g) all-purpose flour
- 1 1/2 cups (360 ml) low-sodium chicken broth
- 3/4 cup (180 ml) milk
- 1/2 tsp (0.5 g) dried thyme
- 1/2 tsp (3 g) fine salt
- 1/4 tsp (0.5 g) black pepper
- 2 garlic cloves (6 g), minced
- 2 prepared 9-inch butter- or vegetable-fat pie crusts (about 460 g total)
- 1 large egg (50 g), beaten with 1 tbsp (15 ml) water

Method

1. Melt butter in a saucepan; cook onion, carrot and celery for about 10 minutes. Add garlic for 30 seconds, then flour for 1 minute. Gradually whisk in broth and milk; add seasonings and simmer about 5 minutes.

2. Fold in chicken and peas and heat thoroughly, stirring gently. Spread in a shallow container and refrigerate about 30 minutes until no longer warm.

3. Heat oven to 400°F (200°C) with a metal tray on the lower-middle rack. Fit one crust into a deep 9-inch pie plate, add cooled filling and cover with the second crust.

Method (continued)

4. Seal and crimp edges, cut vents and brush with egg wash. Bake on the hot tray 40 to 50 minutes, until both crusts are baked and the filling center reaches 165°F (74°C). Shield the rim if needed. Rest 15 minutes.

Doneness & tips

Doneness: Check the filling center reaches 165°F (74°C) with a thermometer. Pastry must also be baked through; browning alone does not confirm filling temperature.

Helpful tip: Chill filling in a shallow container so it cools evenly before it touches the lower crust.

Avoid: Warm filling can soften the bottom crust before it sets in the oven.

Variation: Replace half the peas with the same weight of cooked chopped green beans.

Serving & storage

Serving: Cut into six portions and serve warm.

Refrigerate: Refrigerate leftovers in shallow covered containers within 2 hours (within 1 hour above 90°F / 32°C). Keep at 40°F (4°C) or colder and use within 3 to 4 days.

Freeze: Freeze cooled baked portions airtight for up to 3 months for best quality. Thaw in the refrigerator; pastry may soften.

Reheat: Reheat in a 350°F (175°C) oven until the filling center reaches 165°F (74°C). Loosely cover the browned crust while the center heats.

FAQ

Is this the exact Preppy Kitchen recipe? No. These are original home quantities and instructions, with the named source credited as a technique reference.

Why bake on a hot tray? It helps heat the base of the pie plate; still check that the bottom pastry is baked through.

Sources

References: Preppy Kitchen double-crust cooling and assembly technique; King Arthur Baking classic pot pie technique; FoodSafety.gov safe minimum internal temperatures and cold food storage charts.