Skillet Chicken Pot Pie

Skillet chicken pot pie makes the gravy and filling in an oven-safe skillet, then bakes under a pastry lid without transferring to another dish.



Prep 25 min • Cook 60 min • Additional 20 min • Serves 6

Ingredients

- 3 cups (420 g) cooked chicken, diced
- 1 onion (150 g), diced
- 2 carrots (150 g), finely diced
- 1 celery stalk (70 g), diced
- 1 cup (140 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
- 1 prepared single butter- or vegetable-fat pie crust (about 230 g)
- 1 large egg (50 g), beaten with 1 tbsp (15 ml) water

Method

1. Use a 10-inch (25 cm) deep oven-safe skillet rated for 400°F (200°C). Melt butter over medium heat and cook onion, carrots and celery 8 to 10 minutes.
2. Add flour for 1 minute. Slowly stir in broth and milk, then thyme, salt and pepper. Simmer 5 minutes until thick and vegetables are almost tender.
3. Fold in chicken and peas and heat through. Take off heat and let steam subside 10 minutes. Heat oven to 400°F (200°C).
4. Place chilled pastry over the skillet, seal against the rim, vent and brush with egg wash. Bake on a rimmed tray 30 to 40 minutes until the lid is cooked and filling reaches 165°F (74°C). Rest 10 minutes, keeping a mitt on the hot handle.

Doneness

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

Cook’s notes

Tip: Place the skillet on a tray to catch any escaping gravy.

Avoid: A standard plastic-handled frying pan cannot automatically go into a hot oven. Check its rating first.

Variation: Replace peas with 140 g cooked sliced green beans.

Serving and storage

Divide into 6 portions. Serve the filling with its topping; optional side dishes are prepared separately.

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

Freeze cooled baked portions airtight for up to 3 months for best quality. Thaw in the refrigerator; pastry may soften. Freezing filling and unbaked pastry separately gives a crisper future topping.

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

FAQ

Can I finish it on the stovetop?

The pastry needs oven heat. Transfer filling to an oven-safe baking dish if your skillet is unsuitable.
How do I handle the pan after baking?

Keep a heatproof mitt on or beside the handle; it stays hot long after removal.

Sources

Sallys Baking - ovenproof skillet and pastry-lid reference

https://sallysbakingaddiction.com/skillet-pot-pie/
FoodSafety.gov - minimum internal temperatures

https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures
USDA FSIS - leftover cooling, storage and reheating

https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety