



Easy Chicken Pot Pie

Serves 4

Ingredients:

1 Tbsp Olive Oil
3 Carrots, Diced
1 Small Yellow Onion, Diced
3 Stalks Celery, Diced
2 Cups Fingerling Potatoes, Sliced into Rounds
1 Lb Chicken Breast, Diced
1 Tbsp **Perfect Poultry Seasoning**
1/4 Cup Flour
2 Cups Chicken Stock
2 Cups Broccoli Florets
2 Sheets Puff Pastry

Preparation:

I like my vegetables to have a nice crunch when bitten into. If you prefer your a little softer, cook a little longer before placing in oven.

Preheat oven to 375°.

In a medium stock pot heat the oil. Add the carrots, celery, onion, chicken, potato, **Perfect Poultry Seasoning** and cook till chicken is almost cooked through. About 8 minutes.

Add the flour and stir to coat the veggies and chicken.

Next add the stock (or chicken broth) and simmer for 15 minutes. When the mixture has thickened, add the broccoli and stir in.

Place your veggie/chicken mixture into bowls. Roll out your puff pastry sheets to about a 1/4 inch and cut into desired size. I cut them in half to use one package for 4 pot pies. Place puff pastry dough over your bowl.

Place bowls into oven and cook for 35-40 minutes.

Let cool for a couple of minutes before digging in!

Enjoy!