
Double Crust Chicken Pot Pie

The Essential Southern Living Cookbook

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 40 minutes

1/2 cup butter
2 medium leeks, sliced
1/2 cup all-purpose flour
1 can (14.5 ounce) chicken broth
3 cups cooked chicken, chopped
1 1/2 cups frozen cubed hash browns with onions and peppers
1 cup matchstick, carrots
1/3 cup chopped fresh flat-leaf parsley
1/2 teaspoon table salt
1/2 teaspoon freshly ground black pepper
1 package (17.3 ounce) frozen puff pastry sheets, thawed
1 large egg

Position a rack in the lower half of the oven. Preheat the oven to 375 degrees.

In a large skillet over medium heat, melt the butter. Add the leeks. Cook for 3 minutes. Sprinkle with flour. Cook, stirring constantly, for 3 minutes. Whisk in the chicken broth. Bring to a boil, whisking constantly. Remove from the heat. Stir in the chicken, hash browns, carrots, parsley, salt and pepper.

Roll each pastry sheet into a 12 x 10-inch rectangle on a lightly floured surface. Fit one sheet into a nine-inch deep-dish pie plate. Spoon the chicken mixture into the pastry. Place the remaining pastry sheet over the filling perpendicular to the bottom sheet. Fold the edges under and press with the tines of a fork, sealing to the bottom pastry.

In a bowl, whisk together the egg and one tablespoon of water. Brush on the pie pastry.

Bake on the lower rack until browned, 55 to 60 minutes. Let stand for 15 minutes.

Yield: 6 to 8 servings

Chicken

Per Serving (excluding unknown items): 3364 Calories; 213g Fat (57.3% calories from fat); 169g Protein; 187g Carbohydrate; 9g Dietary Fiber; 817mg Cholesterol; 3916mg Sodium. Exchanges: 10 1/2 Grain(Starch); 20 Lean Meat; 5 Vegetable; 37 1/2 Fat.