
Skillet Chicken Pot Pie

The Essential Southern Living Cookbook

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 30 minutes

1/3 cup butter

1/3 cup all-purpose flour

1 1/2 cups chicken broth

1 1/2 cups milk

1 1/2 teaspoons Creole seasoning

2 tablespoons butter

1 large sweet onion, diced

1 package (8 ounces) sliced fresh mushrooms

4 cups frozen cubed hash brown potatoes

1 cup matchstick carrots

1 cup frozen small sweet peas

1/3 cup chopped fresh flat-leaf parsley

PASTRY CRUST

1 package (14.1 ounce) refrigerated pie crusts

1 large egg white

Preheat the oven to 350 degrees.

Prepare the chicken pie filling: In a large saucepan over medium heat, melt 1/3 cup of butter. Add the all-purpose flour. Cook, whisking constantly, for 1 minute. Gradually add the chicken broth and milk. Cook, whisking, constantly, for 6 to 7 minutes or until thickened and bubbly. Remove from the heat. Stir in the Creole seasoning.

In a large Dutch oven over medium-high heat, melt two tablespoons of butter. Add the onion and mushrooms. Cook until tender, about 10 minutes. Stir in the chicken, hash browns, carrots, peas, parsley and the sauce.

Prepare the pastry crust: Place one piecrust in a lightly greased ten-inch cast-iron skillet. Spoon the filling into the piecrust. Top with the remaining piecrust.

In a bowl, whisk the egg white until foamy. Brush the top of the piecrust with the egg white. Cut four or five slits in the top of the pie for steam to escape.

Bake until golden brown and bubbly, about one hour.

Yield: 6 to 8 servings

Chicken

Per Serving (excluding unknown items): 2209 Calories; 155g Fat (62.9% calories from fat); 38g Protein; 168g Carbohydrate; 4g Dietary Fiber; 316mg Cholesterol; 3359mg Sodium. Exchanges: 9 Grain(Starch); 1 1/2 Lean Meat; 2 Vegetable; 1 1/2 Non-Fat Milk; 30 Fat; 0 Other Carbohydrates.