



Allison's Chicken Pot Pie

- 2 pie crusts from the dairy case (I normally use Pillsbury)
- 3 chicken breasts
- 1 can whole potatoes, drained
- 1 10 ounce package frozen carrots with honey butter sauce (I normally use Green Giant)
- 1 10 ounce package frozen peas cooked in butter sauce (I normally use Green Giant)
- 1 half-stick unsalted butter
- 1/2 cup flour
- 1 small shallot, diced
- 2 1/2 to 3 cups Chicken broth (homemade or low-sodium canned)
- 1/4 to 1/2 cup Dry Sherry
- Salt and pepper to taste
- Paprika to taste
- Poultry seasoning to taste
- Onion powder to taste
- 2 Tablespoons Olive oil

Preheat oven to 350°F. Season chicken breasts with salt and pepper, poultry seasoning, paprika and onion powder. Put in a baking pan with brushed with 1 tablespoon of olive oil. Drizzle the remaining olive oil over the chicken and bake until juices run clear (usually about 25-30 minutes). They should be a little juicy. Cool; then cut into bite-size pieces and set aside in a big bowl. Increase the heat on the oven to 400°F.

Cook frozen carrots in microwave; cook the frozen peas in microwave. Only cook them for **half the recommended time** on the package. Add the vegetables to the chicken in the big bowl. Slice the canned whole potatoes into big chunks and put them into the bowl.

Melt the butter in a medium saucepan over medium heat. Add the minced shallots. Cook till the shallots are soft and then add the flour a little at a time and make a roux. Add the chicken broth a little bit at a time until you make gravy that's medium thick. Add some Sherry and taste. You can add as much or as little Sherry as you like (or not at all). Add salt, pepper and other

seasonings and taste. If you like it, then remove the gravy from the stove and to the big bowl with the other ingredients

Roll out one of the pie crusts and put in a 9-10-inch pie plate as you would for any pie. Bake this crust at 400°F until it's half baked (just about 8 minutes). Remove from oven and then put all of the ingredients from the big bowl into the half-baked crust and then roll out the other pie crust and cover the chicken mixture. If you like, you can brush the top of the crust with an egg wash. Cut some slits into it and bake at 400°F until golden brown...about 40-45 minutes.

I usually serve it with cranberry sauce...and wine, of course. It's delish!

PS You can make this ahead of time right up to the point of baking it and pop in the refrigerator. Then when you're ready to serve it, just preheat your oven and bake. This also freezes well. So you can make two of them at one time and have a spare.