

Chicken Pot Pie

(10-12 servings)

Ingredients:

5 boneless, skinless chicken breasts, cut in bite size chunks

3 carrots chopped in ½ inch chunks

3 celery stalks chopped in ¼ inch chunks

1 large onion chopped in ½ inch dice

1 ½ cup frozen peas

3Tb oil

8Tbs butter

½ cup flour

½ ts salt

¼ tsp pepper

½ tsp tarragon

½ -1 tsp poultry seasoning

4-6 cups chicken broth

Recipe:

- Saute chicken breasts in oil until just done, remove from pan & set aside.
- Add the vegetables, except for the peas, to the same pan, & saute to firm chew.
- Remove vegetables from pan & set aside with the chicken.
- Add the butter to the same pan & melt.
- Stir in the flour & simmer gently, for about 5 minutes, to make the roux.
- When it's nice & bubbly, before it takes on any color, stir in the seasonings.
- Add the chicken broth, starting with 4 cups...
- Stir with a whisk until it starts to thicken...adjust the chicken broth for desired thickness. Keep in mind the chicken & veggies will add some liquid when you combine them with the sauce.
- Combine everything, including the peas, into the sauce & simmer together for a good 20 minutes. -
Pour into a 9x12 baking dish (or larger)
- Top with your favorite biscuit recipe. Cut 10-12 biscuits & place on top the stew.
- Bake in preheated oven at 375 until the biscuits start to brown & test done.