

Chicken Pot Pie Recipes

Southern Chicken Pot Pie (Biscuit Crust)

1/2 cup chopped onion

6 Tbsp butter

1/2 cup all purpose flour

1 tsp salt

3 cups chicken broth

3 cups chopped cooked chicken

2 cups frozen mixed vegetables, cooked and drained

2 cups chopped potatoes, cooked and drained

1 recipe biscuit dough from Bisquick box, rolled into 9" x 13" rectangle

Melt butter in 5 quart Dutch oven over medium heat; add onion and cook until tender but not browned. Add flour and salt; cook one minute.

Add chicken broth, all at once; cook and stir until thick and bubbly.

Add chicken, vegetables, and potatoes.

Pour into 9" x 13" casserole dish; top with biscuit dough.

Pierce dough several times with fork or knife to vent.

Bake in preheated 400 degrees oven until crust is lightly browned (15 - 20 minutes).

Serve with cranberry sauce.

Yields 6 - 8 servings.

Chicken Pot Pie Recipes

Classic Chicken Pot Pie (Pie Crust)

1 box Pillsbury™ refrigerated pie crusts, softened as directed on box

1 recipe chicken pot pie filling minus potatoes (Southern Chicken Pot Pie)

6 - 8 servings of mashed potatoes, prepared

Chicken gravy, if desired

Heat oven to 425°F.

Prepare pie crusts as directed on box for Two-Crust Pie using 10" deep dish glass pie pan.

Place one pie crust in bottom of pie pan. Spoon filling into crust lined pie pan.

Top with second crust; seal edge and flute. Cut slits in several places in top crust.

Bake 30 to 40 minutes or until crust is golden brown. During last 15 to 20 minutes of baking, cover crust edge with strips of foil to prevent excessive browning.

Let stand 5 minutes before serving.

Serve with a side of mashed potatoes, gravy, and cranberry sauce.

Individual Pot Pies: Instead of large pie pan, use 8 individual pie pans and bake 20 to 30 minutes.

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Chicken Pot Pie Crescent Cups:

1 can (8 oz) Pillsbury™ refrigerated crescent dough sheet

3 cups chicken pot pie filling (1/2 Southern Chicken Pot Pie recipe)

Heat oven to 375°F. Spray 8 regular-size muffin cups with cooking spray.

On large cutting board, unroll dough sheet; cut into 8 squares with sharp knife or pizza cutter. Line each muffin cup by pressing 1 dough square in bottom and up side of cup. Divide filling evenly among dough-lined cups (about 1/4 cup each).

Bake 14 to 18 minutes or until dough is deep golden brown and mixture is heated through. Cool 5 minutes in pan; remove from pan with metal spatula.

Puff-Pastry Topped Chicken Pot Pies:

1/2 (17.3-ounce) package puff pastry sheets, thawed (1 sheet)

1 recipe chicken pot pie filling (Southern Chicken Pot Pie recipe)

Preheat oven to 400°. Place 6 (1 1/2-cup) ovenproof soup bowls on a large rimmed baking sheet. Spoon approximately 1 1/2 cups filling into each bowl. Set aside.

On a lightly floured surface, unfold pastry sheet; cut into 6 rectangles. Roll each rectangle into a square to overlap the edges of your dishes by at least a 1/2 inch on all sides. Place pastry squares over bowls; cut 2 (1-inch) slits in each square.

Bake until pastry is puffed and golden, approximately 15 minutes. Remove from oven; let stand 5 to 10 minutes before serving.