

Chicken Pie

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

2 tablespoons butter
1 cup onion, diced
2 cups tomatoes, diced
3 tablespoons flour
1 teaspoon seasoned salt
1 cup mashed potatoes
1 cup celery, diced
2 cups cooked chicken
1 1/2 cups chicken stock
3 tablespoons vegetable oil
1 nine-inch refrigerated pie shell, unbaked
parsley (optional)
paprika (optional)

Preheat the oven to 350 degrees.

In a large skillet, melt the butter. Add the celery and onion. Stir and simmer for about 3 minutes. Add the chicken. Cook until well heated. Stir in the tomatoes.

In a bowl, mix together the oil and flour.. Add to the stock. Cook, allowing the mixture to thicken. Add into the chicken mixture. Stir. Add salt. Simmer for a few minutes.

Pour the mixture into the pie shell. Spread the potatoes on top (or apply the potatoes with a pastry bag for a more attractive top crust). Garnish with parsley and paprika, if desired.

Bake for one hour.

Per Serving (excluding unknown items): 1493 Calories; 83g Fat (50.6% calories from fat); 101g Protein; 82g Carbohydrate; 13g Dietary Fiber; 304mg Cholesterol; 5671mg Sodium. Exchanges: 3 Grain(Starch); 12 1/2 Lean Meat; 6 1/2 Vegetable; 13 1/2 Fat; 0 Other Carbohydrates.