

Chicken

Chicken Potpie

Taste of Home April 2008

Servings: 4

Preparation Time: 30 minutes

Bake Time: 25 minutes

3 medium carrots, sliced
2 medium red potatoes, cut into 1/2-in pieces
1 medium turnip, peeled and cut into 1/2-in pieces
1/4 cup butter, cubed
1/4 cup all-purpose flour
2 cups chicken broth
1 teaspoon dried thyme
1/2 teaspoon salt
1/2 teaspoon pepper
2 cups cooked chicken, cubed
1 cup frozen peas, thawed
1 jar (4 1/2 oz) sliced mushrooms, drained
4 green onions, sliced
Pastry for 9-inch single-crust pie

Preheat oven to 375 degrees.

Place carrots, potatoes and turnip in a large saucepan; cover with water. Bring to a boil. Reduce heat; cover and cook for 10-15 minutes or until tender.

Meanwhile, in a small saucepan, melt butter over medium heat. Stir in the flour until smooth. Gradually add broth, thyme, salt and pepper. Bring to a boil; cook and stir for 2 minutes or until slightly thickened.

Drain vegetables and place in a large bowl; stir in the white sauce, chicken, peas, mushrooms and onions. Transfer to a greased 2-qt round baking dish.

Place pastry over filling; trim, seal and flute edges. Cut slits in top. Bake for 25-30 minutes. or until the crust is golden brown and filling is bubbly

Per Serving (excluding unknown items): 370 Calories; 16g Fat (38.5% calories from fat); 29g Protein; 28g Carbohydrate; 5g Dietary Fiber; 91mg Cholesterol; 905mg Sodium. Exchanges: 1 Grain(Starch); 3 1/2 Lean Meat; 2 Vegetable; 2 1/2 Fat.