**Chicken Pot Pie**

This makes a large pot pie for a 9x13 pan.

**CRUST:**

2 1/2 c. flour

1 tsp. salt

1 T. sugar

2 sticks butter, very cold, diced

3/4 c. to 1 c. ice cold water

\*Mix dry ingredients. Cut in cold butter. Start liquid by drizzling 1/2 c. cold water on mixture, and gradually add more. Stir until dough comes together. Do not overmix. Separate dough into 2 disks and wrap in plastic to chill at least an hour.

**FILLING:**

5 carrots, chopped

4 potatoes, cubed

1 onion, chopped

1 1/2 c. frozen peas

2 c. chicken, cubed

3 T. butter

3 T. flour

1 tsp. salt

1/2 tsp. pepper

1/4 tsp. paprika

1/4 tsp. (to taste) garlic powder

2 c. milk

1/2 c. (or more) of vegetable water (from the steamed veggies)

1 can cream of chicken soup

Prepare the chicken (boil or roast), and cube. Set aside.

Prepare the veggies and steam until tender. Add the peas the last 4 minutes of steaming.

For the sauce, melt the butter in a large saucepan, and add flour. Whisk and cook about 1 minute (makes a bubbly paste). Add salt, pepper and garlic powder. Add in the milk and vegetable water (from steamed veggies) gradually, and stir until it thickens. May need to add more milk or water. Stir in the paprika and cream of chicken soup (yes I know the cream of chicken soup is redundant because you just made a white sauce, but trust me on the taste).

Salt the veggies.

Stir the sauce, steamed veggies and chicken together.

Roll out your first crust, and lay in the baking dish.

Fill with chicken/veg mixture

Roll out 2nd crust and lay over the top.

Close crust edges and cut off excess

Bake at 375\* for 25 minutes. Broil the last 2 minutes for a more golden crust top.