

# HOMEMADE CHICKEN POT PIE

**Courses:** Main Dish

**Categories:** Chicken, Pie

## Ingredients

1 med carrot diced  
1 stalk celery diced  
1 med onion diced  
3 C cooked chicken diced  
1/3 C butter  
1/3 C flour  
1/2 tsp salt  
1 3/4 C chicken broth  
3 boiled potatoes, cut into sm. cubes  
1/4 tsp pepper  
2/3 C milk

## Directions

Heat butter in a 2 quart saucepan over low heat until melted. Stir in flour, onion, celery, carrots, salt and pepper. Cook, stirring constantly, until mixture is bubbly; remove from heat. Stir in broth and milk. Heat to boiling, stirring constantly. Boil for 1 minute. Stir in chicken and vegetables.

Prepare pastry.

PASTRY:

4 1/2 c. Bisquick baking mix 1 c. water

Mix ingredients until soft dough forms; add water if needed. Cut into balls and roll out. Pour chicken mixture into small oven proof casserole dishes and top with pastry. Turn edges under the casserole rim and crimp. Bake at 375 degrees until golden brown, about 35 minutes.