**Chicken Pot Pie**

Double recipe pie crust

1 chicken breast 1 tbsp. vegetable or olive oil

2 tbsp. butter ¼ cup chopped onion

2 tbsp. flour 2 cups chicken broth

2 cups frozen vegetable medley 1 small potato, peeled and cubed

1 tbsp. heavy cream or milk Salt, to taste

Preheat oven to 425\*

Cut chicken breast into small cubes and sauté with 1 tbsp. oil.

Lightly grease a pie plate and roll half of pie crust out; fit to bottom of 8” pie plate or cake pan, with edges hanging over slightly. Place in the refrigerator while you prepare filling.

In a large pot with wide bottom, melt the butter. Add the onion and cook for about 5 minutes, or until soft. Stir in the flour to make a roux, then slowly whisk in the broth.

Bring broth mixture to a boil and add potatoes. Cook for 10 minutes, stirring often, then add the frozen vegetables and cooked chicken. Cook another 5 minutes or until potatoes are soft (but not overcooked), stirring often. Taste and add salt as necessary. Stir in the cream/milk.

Remove pie crust from refrigerator and add chicken filling. Roll the other pie crust dough out to ¼” thickness and lay over filling. Trim edges and gently press/crimp the two layers together with a fork or pinching with fingers. Cut a few slits in the top of the pot pie to allow steam to escape.

Bake for 25-30 minutes, or until top is golden brown. Cool for 15 minutes and serve hot.

http://www.chocolatemoosey.com/2015/02/03/chicken-pot-pie-for-two/