THE J.M. SMUCKER Co

Cheddary Chicken Pot Pie

Makes: 12 appetizers or 4 dinner portions

A heart-warming meal in any household, Cheddary Chicken Pot Pie will put smiles on the faces of your family any day of the week.

Prep Time	Cook Time	Serves	Difficulty
1 hr 10 mins	1 hr 1 min	N/A	N/A

Ingredients

- **Crust:**
- 1 1/2 cups (375 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 3/4 cup (175 mL) sharp cheddar cheese, grated
- 1/2 tsp (2 mL) salt
- 1/3 cup (75 mL) All-Vegetable Shortening, cold
- 3-6 tbsp (45-90 mL) ice cold water, divided
- **Filling:**
- 1/4 cup (50 mL) butter
- 1 onion, chopped
- 2 cloves garlic, finely chopped
- 1 1/2 cups (375 mL) baby carrots, sliced in half lengthwise
- 3 tbsp (45 mL) **Five Roses®** All Purpose Flour
- 2 cups (500 mL) prepared chicken broth
- 1 can (354 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 1 tbsp (15 mL) grainy Dijon mustard
- 1 rotisserie chicken, about 2 1/2 lb (1.1 kg) meat removed and shredded, about 3 cups (750 mL)
- 1 cup (250 mL) sharp cheddar cheese, grated

Directions

Step 1:

Crust: In a large bowl, combine flour, cheese and salt. Cut in shortening with pastry blender or 2 knives until mixture resembles coarse crumbs. Add cold water, 1 tbsp (15 mL) at a time, mixing until dough can be gathered in a ball. Flatten dough into 4” (10 cm) circle. Wrap in plastic wrap and chill for 30 minutes.

Step 2:

Filling: In a large deep skillet, melt butter on medium heat. Add onions and garlic and cook for 3 minutes until soft and fragrant. Add carrots, continue cooking for 3 minutes. Add flour, stirring constantly for about 3 minutes. Stir in broth, milk and mustard. Bring to a boil over medium-high heat. Cook for 5-7 minutes, stirring frequently until sauce thickens. Stir in chicken.

Step 3:

Preheat oven to 425º F (220º C). Pour filling into oven proof bowls or ramekins. Sprinkle cheese over filling.

Step 4:

On a lightly floured surface, roll out dough. With a round cookie cutter (or using a plate as a guide), cut out circles that are slightly wider than the bowls being used. Top filling with a dough round. Gently press the dough down on the top of the bowls. Cut a small X in the centre of each circle. Place the pot pies on a foil lined baking sheet.

Step 5:

Bake in preheated oven until the filling is bubbling and the crust is deep golden brown, about 40-45 minutes. Cool 10

minutes before serving.

Looking to add more vegetables? Try adding frozen peas or sautéed mushrooms.

Replace chicken with leftover turkey form the holidays.

Portion-wise, use 1/2 cup (125 mL) ramekins for appetizer or lunch portions and 1 1/2 cup ramekins or bowls for dinner. Sprinkle with grated cheese.

Images

