



Chicken Pot Pie



INGREDIENTS:

4 TBSP. (½ STICK) UNSALTED BUTTER (55G) • 2 CELERY RIBS, FINELY DICED • 1 LARGE CARROT, FINELY DICED • 1 MEDIUM ONION, FINELY DICED • KOSHER SALT & FRESHLY CRACKED BLACK PEPPER • ¾ CUP ALL-PURPOSE FLOUR (50G) • ¼ TSP. GROUND TURMERIC (0.5G) • 2 ½ CUPS LOW SODIUM CHICKEN STOCK, WARMED (600ML) • ¼ CUP HEAVY CREAM (60ML) • 3 CUPS SHREDDED, COOKED CHICKEN, WHITE OR DARK MEAT (425G) • 2 TBSP. ROUGHLY CHOPPED ITALIAN PARSLEY (7G) • 1 ½ TSP. CHOPPED FRESH THYME (2G) • 1 EGG, BEATEN • 2 PIE DOUGH DISCS (SEE A-PIE-OGENESIS RECIPE)

ASSEMBLY:

- Melt the butter in a large pot over medium-high heat.
 - Add the celery, carrot, + onion, + saute, stirring occasionally, until the onions become translucent, about 5 minutes.
 - Season with salt + pepper. Reduce heat to low.
 - Sprinkle the flour + turmeric over the top of the vegetables in an even layer. Cook for 2 minutes, stirring often.
 - Stream in the warm chicken broth + heavy cream + whisk to combine. Turn heat up to medium + bring to a simmer.
 - When the mixture begins to bubble, stir in the parsley, thyme, + chicken. Simmer, stirring often, for an additional 3 minutes. Remove from heat + chill for at least one hour, up to overnight.
- Heat the oven to 375°F + grease a 9 or 10-inch deep pie dish.
 - On a floured surface, roll out one disc of pie dough into a 13-inch diameter circle.
 - Place it in the bottom of the pie dish.
 - Spoon the chilled filling evenly into the dish.
 - Roll the second disc of dough into a 13-inch diameter circle + place it on top of the filling.
 - Trim the dough, leaving a 1-inch overhang, then fold + crimp the edges.
 - Cut vents into the top crust, brush the top of the pie with the egg wash + bake for 40-45 minutes, until the crust is golden brown + the filling bubbles up.
 - Cool 15 minutes before serving.