

Helergon Kitchen

Classic Chicken Pot Pie with Flaky Crust

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
6 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Filling Base

- [ ] 1 tablespoon unsalted butter
- [ ] 1 tablespoon olive oil
- [ ] 1 medium onion, diced
- [ ] 2 medium carrots, diced
- [ ] 2 cloves garlic, minced

Creamy Sauce & Protein

- [ ] 1/4 cup all-purpose flour
- [ ] 1 cup low-sodium chicken broth
- [ ] 1/2 cup heavy cream
- [ ] 1/4 teaspoon dried thyme
- [ ] 1/4 teaspoon dried rosemary
- [ ] 2 teaspoons yellow onion soup mix (or 1 tablespoon homemade ramen soup mix)
- [ ] Salt and freshly ground black pepper to taste
- [ ] 2 cups cooked chicken, shredded or diced (rotisserie works great)
- [ ] 1 cup frozen peas and corn mix

Crust & Glaze

- [ ] 2 pre-made 9" pie crusts (unbaked)
- [ ] 1 large egg, beaten (for egg wash)
- [ ] 1 tablespoon milk (optional, for egg wash)

Instructions

1. First things first, let's get that oven warming up to 425°F (220°C). While it's heating, just lightly grease your 9-inch pie dish with a little melted butter or oil—nothing fancy, just enough so nothing sticks.

2. In a large skillet, go ahead and melt your 1 tablespoon unsalted butter with 1 tablespoon olive oil over medium heat. Toss in your diced onion and carrots and let them sauté until they're nice and translucent, which usually takes about 5 minutes. Now, stir in those minced garlic cloves for just about 30 seconds more until it smells wonderful.

3. Sprinkle in the 1/4 cup all-purpose flour over the veggies and stir it well to coat everything; let that cook for 1 minute to make a roux. Slowly whisk in your 1 cup low-sodium chicken broth and 1/2 cup heavy cream—just take your time here to make sure no lumps form. Stir in the 1/4 teaspoon dried thyme, 1/4 teaspoon dried rosemary, and the 2 teaspoons yellow onion soup mix, then add your salt and freshly ground black pepper to taste. Let it come to a gentle simmer until it thickens into a lovely creamy sauce. Finally, fold in the 1 cup frozen peas and corn mix along with your 2 cups cooked chicken, shredded or diced, and let it cook for another 3–4 minutes so the flavors can really get to know each other.

4. Roll out one of your pre-made 9" pie crusts to fit the bottom of your greased dish. Press it in gently, and just trim off any excess. Pour that rich chicken filling right into the crust, then cover the whole thing with the second pie crust. Trim the top, leaving about a 1-inch border, press the edges together to seal it tight, and cut a few little slits in the top so the steam can escape.

5. Now for the finish. Gently brush the top crust with your beaten egg mixed with a tablespoon milk. Honestly, this is the secret to that beautiful, professional golden-brown finish we're after.

6. To keep the edges from getting too dark, cover them with small strips of foil. Slide the pie into the oven and bake for 25 minutes. Then, remove the foil and bake for another 15–20 minutes, or until the crust is golden and a toothpick inserted into the filling comes out clean.

7. This is the hardest part—remove the pot pie and let it rest, uncovered, for 10 minutes. It really needs that time for the filling to set and the crust to firm up before you slice into it.

Nutrition per serving

520 kcal	24 g	34 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- Using a rotisserie chicken is a wonderful shortcut that saves time without losing flavor.
- If you're worried about the crust browning too quickly, keep some extra foil handy to tent the top.
- Allowing the pie to rest is essential; otherwise, the filling might be a bit too runny when served.