

Crustless Chicken Pot Pie



Ingredients

- 1 lb of: raw chicken breast OR rotisserie chicken
- 1 cup EACH: broccoli, cubed butternut squash, frozen peas / carrot mix
- 1/2 cup chopped onion
- 2 tbsp butter
- 1 tsp minced garlic
- 1/4 cup all purpose flour
- 1/4 tsp EACH: salt, celery seed, black pepper
- 1.5 cups bone broth
- 2/3 cup milk
- 1 frozen, premade, flat pie crust



Instructions

1. Prepare oven to 425 degrees
2. In a pan, simmer chicken in broth until it turns white (about 8 min).
3. Add vegetables to broth and chicken. Bring back to a boil and cook another 10 min. Drain.
4. In another pan, melt butter over low heat. Add onion and garlic and stir while cooking for about 5 minutes.
5. Keep stirring while you slowly add the flour, then broth, then milk. Cook over low, stirring often until the liquid is thick and smooth.
6. Add chicken and vegetables to the liquid and stir. Pour all into a baking dish.
7. Cut pie crust into strips and lay them on top of baking dish in a checkerboard design (doesn't have to be perfect!)
8. Bake for 30 minutes or until the crust is golden brown.

This recipe freezes well. Swap out different veggies for variety