

# Chicken Pot Pie

BY CHEF JEFF SEIZER

**PREP TIME:**

60 minutes

**COOK TIME:**

35 minutes

**YIELDS:**

6-8 servings

*Note: pie dough will rest for 1 hour while fillings are prepared*

*"Chicken pot pie is such a simple and rich winter treat! With minimal ingredients and not a ton of time you can make really wholesome food. A fun idea is to make mini versions in muffin pans and freeze them before baking so you can have them anytime you want."*

## INGREDIENTS

### For the pie crust

- 2 1/2 cups (12.5 oz/350g) all-purpose flour, divided
- 2 tbsp (25g) sugar
- 1 tsp (5g) kosher salt; for table salt use same weight or half as much by volume
- 2 1/2 sticks (10 oz/280g) unsalted butter, cut into 1/4-inch pats (see note)
- 6 tbsp (3 oz/85ml) cold water

Note: Pat of butter is a single serving or portion of butter (weighs 5g)

### For the chicken pot pie base

- 1 lb chicken thigh, cubed
- 2 large carrots, medium diced
- 2 stalks of celery, medium diced
- 1 large white onion, chopped
- 2 cloves of garlic, finely chopped
- 1/4 cup of flour
- 1/4 cup of butter
- 1/2 cup chicken stock
- 1/2 cup milk
- 1/2 cheddar cheese, shredded
- 1/4 tsp all spice
- 1 egg for egg wash (add 1/2 tsp water)
- 2 (of each) sprigs of: thyme, rosemary and sage
- salt and pepper to taste



## INSTRUCTIONS

- For pie crust: In a food processor, pulse together the flour and salt. Add butter and pulse until the mixture forms into lima bean-size pieces. Slowly add ice water, 1 tablespoon at a time, and pulse until the dough just comes together. It should be crumbly.
- Turn dough out onto a lightly floured surface and gather into a ball. Flatten into a disk with the heel of your hand. Cover tightly with plastic wrap and refrigerate for at least 1 hour and up to 2 days. You want it to be moist, but not wet.
- Roll out dough to fit your pie pan, reserve dough for the top.
- For chicken pot pie base: Start by sweating down the vegetables and herbs, add the chicken and cook for about 5 minutes. Add the butter, melt the butter, add the flour, cook flour for 2 minutes. Add the stock and milk. Cook till the mix has thickened, add all-spice, salt and pepper to taste. Fold in 1/2 cup of cheddar cheese and cool.
- Blind bake the crust: Pre-heat your oven to 425 degrees, line pie shell with parchment paper, weigh down with pie weights, bake in oven for 12-15 minutes.
- Once baked add the chicken mix. Use the remaining dough to top the pie. Add egg wash and decorate with toppings of your choice - I used poppy seeds, chili flakes and black sesame seeds. Bake at 375 for 20 minutes or until golden brown. Garnish with herbs.

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