

# Chicken Pie

Chicken pie is another staple of British cuisine and can be found in many restaurants and households throughout the country. It is often considered comfort food and is a popular choice for Sunday roasts, as well as being a classic lunchtime option in pubs and cafes.

*Serves 6 | Prep. time 30 minutes | Cooking time 1 hour*



## **Ingredients**

3 pounds boneless, skinless chicken breast or thighs, cut into 1-inch pieces  
2 large onions, chopped  
4 cloves garlic, minced  
2 carrots, peeled and diced  
2 celery stalks, diced  
1 teaspoon dried thyme  
2 tablespoons all-purpose flour  
1 cup chicken broth  
1 cup heavy cream  
Salt and pepper, to taste  
6 medium potatoes, peeled and diced  
4 tablespoons unsalted butter  
½ cup milk  
1 egg yolk  
2 (9-inch) pie crusts  
1 egg, beaten

## **Directions**

1. Preheat oven to 375°F (191°C). Grease a 9-inch pie dish with butter or cooking spray.
2. In a large saucepan over medium heat, cook the chicken until browned, for about 8-10 minutes. Remove from heat and set aside.
3. In the same saucepan, cook the onions, garlic, carrots, and celery until softened, about 5 minutes.
4. Stir in the thyme and flour and cook for 1-2 minutes.
5. Slowly add the chicken broth and heavy cream, stirring constantly, until the mixture thickens.
6. Return the chicken to the saucepan and stir to combine. Season with salt and pepper to taste. Set it aside.
7. In a large saucepan, boil the diced potatoes in salted water until tender, about 12-15 minutes. Drain and mash the potatoes.
8. Add the butter, milk, and egg yolk to the mashed potatoes, and beat until smooth. Set aside.
9. To assemble to pie, place one pie crust onto the prepared pie dish.
10. Transfer the chicken mixture onto the pie crust and spread evenly.

11. Spoon the mashed potatoes over the chicken mixture, spreading evenly to cover the chicken mixture.
12. Roll out the other pie crust and place it over the top of the mashed potatoes.
13. Trim the edges of the pie crust and crimp to seal. Cut several slits in the top crust to allow steam to escape.
14. Brush the top of the pie with a beaten egg to create an egg wash.
15. Bake for 45-50 minutes, or until the crust is golden brown and the filling is hot and bubbly.
16. Allow the pie to cool for a few minutes before serving.

***Nutrition per serving***

Calories 631, fat 35 g, carbs 48 g, sugar 3 g,  
Protein 29 g, sodium 506 mg

\*\*\*This recipe and more are found in Sarah Spencer's *A Taste of England: Traditional British Cooking Made Easy with Authentic Recipes*. To get your own copy, click on the cover below or click [here](#).

