

Easy Chicken Pot Pie

I love chicken pot pie and nothing says comfort more than one that is homemade, but I really don't like making dough! So I use refrigerator dough!



It's really pretty simple...

What you need:

- $\frac{1}{2}$ cup each:
 - sliced carrots
 - chopped onion
 - chopped celery
- 2 cloves of garlic, chopped fine
- $\frac{1}{2}$ cup fresh or frozen baby peas
- 2 Tablespoons of chopped, fresh parsley

- 1 pound chicken breast tenders cut into bite sized pieces
- $\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{2}$ teaspoon black pepper
- 1 teaspoon salt
- 2 Tablespoons chopped, fresh sage
- 1 Tablespoon of olive oil
- 2 Tablespoon of butter
- $\frac{3}{4}$ cup milk (I use 1%)
- 1 package of 8 refrigerator crescent rolls

How to Do it:

Cut up the vegetables and the garlic and set them aside.



Mix the flour, salt, pepper and sage and toss in the chicken, making sure it's well coated.



Heat the oil in a skillet. Add the carrots, celery, onions and garlic and gently sauté until the carrots are al dente (slightly tender) and onions are beginning to look

translucent. Mix in the peas and cook gently for about one more minute. Remove the veggies from the pan and set aside.



Melt 1 Tablespoon butter in the pan on low. Add the chicken and cook, stirring constantly, until it is lightly brown and all the flour is beginning to stick to the meat. (This is the roux for the gravy).



Add the vegetables to the pan and mix well. Stir in the milk and simmer until it all starts to thicken.



Open the crescent rolls. On a board, spread 4 of the rolls

out to be the topping.



Spread the other four around the inside of a 1-quart baking dish, (The tall soufflé type dish works great) making sure that there are little bits rolled over the top.



Pour the meat and vegetable mixture into the pan.



Lay the sheet of crescent dough over the pan and squeeze around the edges so it seals with those around the inside edge. Don't worry about tears on the top – there needs to be some to vent the steam.

Melt the remaining butter and brush on the top of the dough.
Sprinkle with just a pinch of black pepper.



Place the dish on a cookie sheet and back at 300 degrees until
the top is golden brown and you can see some gravy bubbling
through.



Allow to cool a little before serving –



Makes 4 servings

NOTE: For more servings or larger portions, simply double or triple the recipe!

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Below are some great casserole dishes you can use to create this recipe!

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