

DINNERLY



Family Friendly Big Batch: Chicken Pot Pie

with Ready-to-Bake Pie Dough



2h



2 Servings

Does anything feel as good as a piping hot chicken pot pie? We can't think of anything else right now, TBH. This crowd-pleasing recipe makes extra servings so everyone can get a piece of the pie. Our ready-made dough makes it extra easy to get on the table—just cook up a creamy filling studded with peas, carrots, and juicy cubed chicken thighs. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 2 (8.8 oz) pie dough ¹
- 1 yellow onion
- 2 carrots
- 2 oz celery
- 2 (10 oz) pkgs cubed chicken thighs
- 3 pkts chicken broth concentrate
- 4 (1 oz) sour cream ⁷
- 5 oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- 6 Tbsp all-purpose flour ¹
- neutral oil
- 4 Tbsp butter ⁷
- 1 large egg ³

TOOLS

- 9-inch pie dish
- large pot
- rimmed baking sheet

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 820kcal, Fat 51g, Carbs 51g, Protein 40g



1. Prep ingredients

Preheat oven to 400°F with a rack in the lowest position. Set out **doughs** at room temperature to soften slightly.

Finely chop **onion**. Scrub **carrots**; cut into ¼-inch pieces. Cut **celery** into ¼-inch pieces.

Pat **chicken** dry; season all over with **salt** and **pepper**.



2. Prep dough & cook chicken

On a **floured** work surface, roll **1 dough** into a 12-inch circle, smoothing any cracks. Carefully transfer to a 9-inch pie dish, then chill in fridge until step 4.

In a large pot, heat **2 tablespoons oil** over high. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, 2–3 minutes. Transfer to a plate (chicken will not be cooked through).



3. Cook filling

In same pot, melt **4 tablespoons butter** over medium heat. Add **onions, carrots, celery, and a pinch of salt**. Cook, stirring occasionally, until starting to soften, 5–7 minutes.

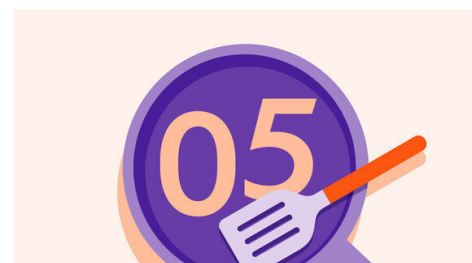
Add **6 tablespoons flour**; cook, stirring frequently, 2 minutes. Slowly add **2 cups water**, stirring frequently to prevent lumps. Add **broth concentrate**; bring to a simmer over medium-high heat.



4. Finish filling & assemble

Lower heat to medium and simmer, stirring occasionally, 5 minutes. Off heat, stir in **sour cream** until smooth; season to taste with **salt** and **pepper**. Stir in **chicken** and **peas**. Transfer to pie dish with **chilled dough**.

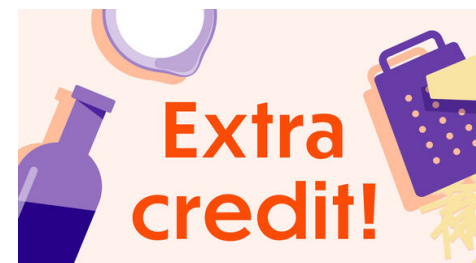
On a **floured** work surface, roll **remaining dough** into a 12-inch circle, smoothing any cracks. Carefully transfer over filling.



5. Bake pie & serve

Trim excess dough around rim of dish; crimp edges with a fork. Cut 4 (2-inch) slits in center of **dough**. Brush surface all over with **1 large beaten egg**. Place on a rimmed baking sheet. Bake on lower oven rack until top crust is deep golden brown, bottom crust is browned, and sauce is bubbling through slits, about 1 hour.

Let **chicken pot pie** cool for 30 minutes before serving. Enjoy!



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