

Mini Freezer Chicken Pot Pies

Course Dinner

Cuisine American

Keyword chicken pot pie

Servings 10

Ingredients

- 3 cups cooked chicken breasts chopped
- 2 cloves garlic finely diced
- 1 medium onion diced
- 3 carrots peeled and diced
- 2 celery stalks chopped
- 1/2 cup frozen peas
- 1/2 cup frozen corn
- 2 large russet potatoes diced or 3 medium
- 4 cups chicken broth
- 1/2 cup heavy cream
- 1/3 cup butter
- 2/3 cup flour
- 2 teaspoons fresh thyme
- 1 teaspoon fresh rosemary
- 1/2 teaspoon Salt
- 1/4 teaspoon pepper
- 2 pkgs refrigerated pie crust (See notes)
- 2 egg whites

Instructions

1. Melt butter in a large skillet or pot on medium heat, add onions, carrots, celery and garlic. Cook until they start to soften about 3 minutes. Add flour and whisk until combined and cook another minute. Add chicken broth and whisk until combined. Add the potatoes and bring to a low boil, reduce heat and simmer 7-8 minutes to soften potatoes. Add chicken, corn, peas, rosemary, thyme, salt and pepper and cream. Simmer for another 5-6 minutes until it becomes thick and bubbly. Remove from heat and let cool, the sauce will thicken. If you are freezing the pot pies bring the mixture to room temperature before filling the pies and freezing.
2. Preheat oven to 400 degrees Cut the circles for the bottoms and tops of your pies. Place the bottom crusts in the tins and spoon in the mixture. Then top with the second crust. You should be able to get 5 mini 5" pies out of one box of pie crust. Then seal edges with a fork. Make 3 slits in the middle of the top to let the steam release.
3. Whisk egg white with 1 tablespoon water brush over top of crust. Bake for 30-35 minutes or until crust is golden brown.

Recipe Notes

You could double the amount of pies this makes if you only use a crust on the top.

If freezing cool pot pie filling down before freezing, Once assembled place a small piece of parchment paper over the top then wrap in foil. freeze up to three months.

For frozen pies bake at 425 for 15 minutes then reduce heat to 375 for another 40-45 minutes.

