



**Chicken Pot Pie**

# Ingredients

## Crust

- 2 cups flour
- pinch salt
- 1 1/2 sticks butter, cold and cut into small pieces
- 3 tablespoon vegetable shortening, cold
- 1 tablespoon [Fustini's Herbs de Provence olive oil](#)
- 3-4 tablespoon cold brandy

## Filling

- 2 tablespoons [Fustini's Herbs de Provence olive oil](#)
- 2 tablespoons butter
- 1 cup onion, small dice
- 3/4 cup carrot, small dice
- 3/4 cup celery, small dice
- 1/2 cup mushrooms, sliced
- 1 cup cooked chicken meat
- 1/4 cup peas
- 3 tablespoons flour
- 1 1/2 cups dark chicken stock
- 1 teaspoon parsley, chopped
- 1/2 teaspoon chopped thyme
- 1/2 teaspoon chopped rosemary
- Salt and pepper

# Directions

## Step 1. Crust

Place flour and salt in food processor and pulse to combine. Add butter, shortening, and oil and pulse 10 to 12 times to make mealy. While pulsing, add the brandy slowly to form a dough ball. Divide the ball into two pieces, one slightly larger than the other. Flatten both into disks, wrap in film wrap and refrigerate a minimum of 2 hours or overnight. Roll the larger disk to make the bottom crust and the smaller disk for the top crust.

## Step 2. Filling

Heat oil and butter over moderate heat in the pot and add the onion. Cook onion, stirring often 10 minutes. Add carrot, celery, peas and mushroom and cook for another 5 minutes, stirring often. Add flour and stir to combine. Cook flour for several minutes. Add stock and cooked chicken and stir. Bring to simmer and cook, stirring often until very thick. Season with parsley, thyme, rosemary, salt and pepper. Remove from heat and chill for 2 hours.

## Step 3. Pot Pie

Preheat oven to 350 degrees. Roll out bottom crust and fit into 9-inch pie pan. Fill with cold filling and place top crust on. Trim then crimp crust and chill for 30 minutes. Bake in a hot oven until fully brown and filling is bubbly 60 minutes. Serve immediately. Makes One 9 Inch Pie