



Chicken Pot Pie (2016 GBT)

- 1/3 cup butter
- 1/3 cup all purpose flour
- 1 ½ cups chicken broth
- ¾ cup milk
- ¾ cup cream
- 1 tsp creole seasoning
- 1 medium onion diced
- 1 8 oz. pkg sliced fresh mushrooms (diced very small)
- 4 cups rotisserie chicken
- 2 cups frozen cubed hash browns
- 1 cup matchstick carrots
- 1 cup frozen small sweet peas
- 1/3 cup chopped fresh parsley
- 1 pkg flaky jumbo biscuits

1. Melt 1/3 cup butter in large saucepan over medium heat; add flour and cook whisking constantly for 1 minute. Gradually add chicken broth, milk and cream, cook whisking constantly for 6-7 minutes or until thickened and bubbly. Remove from heat and stir in Creole seasoning.
2. Melt 2 Tbsp butter in a large dutch oven over medium high heat; add onions and mushrooms and sauté 10 minutes or until tender. Stir in chicken, hash browns, carrots, peas and parsley. Stir in sauce.
3. Prepare crust by rolling out biscuits to fit the foil pan.
4. Spoon chicken mixture over crust.
5. Bake at 350 degrees for 1 hour.

Prepare topping sauce simmering chicken carcass, celery, onion and parsley and a pinch of creole seasoning until cooked down. Mix in cornstarch to thicken.