

Chicken Pot Pie

Ingredients

- 2 boneless, skinless chicken breasts
- 1 carrot
- 2 potatoes
- ½ of a small onion
- 1 celery stalk
- 8 green beans
- 2 (14-ounce) cans chicken broth
- 2 T (tablespoons) cornstarch
- 2 T milk
- 1 sheet puff pastry, thawed



Directions

1. Preheat the oven to 400°F.
2. Cut the chicken into bite-size pieces and place them in a large saucepan.
3. Peel the carrot, potatoes, and onion.
4. Dice them into ½ - to ¾ inch pieces and place them in the pan.
5. Dice the celery into bite-size pieces and add to the pan.
6. Snip the ends off the green beans and cut each bean into 3 or 4 pieces and add to the pan.
7. Add the chicken broth and cook over **medium-high heat** for 10 minutes or until it begins to boil.
8. Decrease the heat to **medium- low** and simmer for 20 minutes or until the potatoes and carrots are tender.
9. In a small bowl, stir together the cornstarch and milk until smooth.
10. Pour the cornstarch mixture into the pan of chicken and vegetables, stirring constantly, and cook for 3 to 4 minutes or until it begins to boil.
11. Ladle the filling into 4 ovenproof crocks or bowls.
12. Unfold the puff pastry sheet and cut it in half lengthwise and widthwise to form four squares.
13. Place a pastry square over each bowl and bake them for 10 minutes or until the pastries are golden brown.