

# Individual Chicken Pot Pies



FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

These individual chicken pot pies are amazing and easy to make. They are the perfect recipe for any occasion!

**Serves 4**

## Ingredients

- 4 tablespoons unsalted butter
- ½ cup chopped onion
- ¾ cup chopped celery
- 1 cup chopped carrots
- ½ cup flour
- ¾ teaspoon dried thyme
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- 3 cups chicken broth
- 1 pound chicken breasts, cut into ½-inch cubes
- 1 cup frozen peas
- 2 9-inch pie dough circles
- 1 egg

## Directions

Preheat oven to 450°F. Place 4 14-ounce (or 6 10-ounce) ramekins on a baking sheet and set aside.

In a large pot over medium-high heat, melt the butter. Add onion, celery, and carrots. Cook for 8-10 minutes, until onion is translucent and soft.

Add flour, thyme, salt, and pepper. Cook, stirring constantly for 2 minutes. Add chicken broth; bring to a boil while stirring and scraping the bottom of the pot.

Stir in chicken, return to a boil, and simmer for 8-10 minutes, until chicken is no longer pink. Remove from the heat and stir in the frozen peas. Set aside.

On a lightly floured surface, unroll pie dough. Place a ramekin on the dough, then cut a circle about an inch wider in diameter than the ramekin. Repeat with remaining dough and ramekins.

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## Directions Continued...

Divide filling between ramekins. Top with circles of dough, and gently fold excess over the sides. With a sharp knife, make 4 cuts in each dough for venting.

In a small bowl, whisk the egg with 1 tablespoon water. Brush all over the dough.

Transfer baking sheet to the oven, and bake for 20-25 minutes, until dough is golden brown and filling is bubbling. Let cool for 10 minutes before serving.