**Debs Chicken Pot Pie**

**Ingredients:**

-Cooked Roast Chicken leftover or Canned Chicken (Costco has the best)

-4 or 5 Potatoes, peel and cubed

-3 cups carrots peeled and chopped, bite size not diced

-1/2 cup celery diced

-1 medium onion chopped

-2 Tablespoons chicken oxo, add more to taste if needed

-1/2 teaspoon poultry seasoning

-1/4 teaspoon pepper

-1/4 teaspoon garlic powder, can add more to taste

-cornstarch and water

**Pie Crust:**

**Option 1, make it from scratch.** I use a recipe for a 8 or 9 inch 1 crust pie.

-1/3 cup plus 1 tablespoon Crisco or lard

-1 cup flour

-1/2 teaspoon salt

-2 to 3 Tablespoons cold water

Mix flour and salt together, cut in Crisco until particles are pea sized, sprinkle in water 1 tablespoon at a time, tossing with fork until all flour is moistened and pastry almost cleans the side of the bowl (can add 1 or 2 more teaspoons water if needed). Flatten pastry ball and roll out on floured surface. Place over top of chicken mix. Then Bake.

**Option 2, buy a premade crust. It happens.**

**Make it:**

Peel and cut potatoes, carrots, celery, onion, place into largest fry pan and just barely cover with water, bring to a boil and simmer on medium until veggies are cooked through. Then add all seasoning and chicken, making sure just barely enough water to cover, heat, taste seasoning and add more chicken oxo or garlic if needed. Do not add salt, there is a lot of salt in chicken oxo. To thicken Mixture: mix 1 Tablespoon with 1 Tablespoon water, add to mixture, sometimes I need to do this a few times to thicken the sauce more like a runny gravy.

**Layer & Bake**:

-If I make the crust from scratch I put all the Chicken mix into a 9x13 pan and only put crust on the top.

-If I buy a premade pie crust, I just scoop it in and add the top crust.

Bake in a 400 to 425 degree oven until crust is browned about 15 to 20 minutes.