THE J.M. SMUCKER Co

Cheddary Chicken Pot Pie

Makes 12 appetizers or 4 dinner portions

Prep Time	Cook Time	Serves	Difficulty
40 mins	1 hr 1 min	N/A	N/A

Ingredients

- **Crust:**
- 1 1/2 cups (375 mL) **Robin Hood®** Original All Purpose Flour

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- 3/4 cup (175 mL) grated old sharpe cheddar
- 1/2 tsp (2 mL) salt
- 1/3 cup (75 mL) All Vegetable Shortening, cold
- 3-6 tbsp (45-90 mL) ice cold water, divided
- **Filling:**
- 1/4 cup (50 mL) butter
- 1 chopped onion
- 2 garlic cloves, finely chopped
- 1 1/2 cups (375 mL) sliced in half lengthwise baby carrots
- 3 tbsp (45 mL) **Robin Hood®** Original All Purpose Flour
- 2 cups (500 mL) prepared chicken broth
- 1 can (354 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 1 tbsp (15 mL) grainy Dijon mustard
- 1 rotisserie chicken, about 2 1/2 lb (1.1 kg) meat removed and shredded, about 3 cups (750 mL) or leftover turkey
- 1 cup (250 mL) grated old sharpe cheddar

Directions

Step 1:

Crust: Combine flour, cheese and salt in a large bowl. Cut in shortening with pastry blender or 2 knives until mixture resembles coarse crumbs. Add cold water, 1 tbsp (15 mL) at a time, mixing until dough can be gathered in a ball. Flatten dough into 4” (10 cm) circle. Wrap in plastic wrap and chill 30 minutes.

Step 2:

Filling: Melt butter, in a large deep skillet, on medium heat. Add onion and garlic and cook for 3 minutes until soft and fragrant. Add carrots, continue cooking 3 minutes. Add flour, stirring constantly about 3 minutes. Stir in broth, evaporated milk and mustard. Bring to a boil over medium-high heat. Cook 5 to 7 minutes, stirring frequently until sauce thickens. Stir in chicken.

Step 3:

Pour filling into 9.5” (24 cm) pie plate. Sprinkle cheese over filling.

Step 4:

Preheat oven to 425°F (220°C).

Step 5:

Roll out dough on a lightly floured surface, slightly larger than pie plate. Place over filling and gently press down. Cut a small X in the centre of pie crust. Place on a baking sheet.

Step 6:

Bake in preheated oven until the filling is bubbling and the crust is deep golden brown, about 40 to 45 minutes. Cool 10 minutes before serving.

Images

