

# Classic Chicken Pot Pie

Yield: 4 min  
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/peas-and-carrots-recipe-southern>

## Ingredients:

- 2 tablespoons olive oil
- 1 1/2 pounds boneless chicken thighs cut into 1-inch chunks
- 1 yellow onion large, diced
- 2 carrots large, peeled and diced
- 2 stalks celery diced
- 1/4 cup unsalted butter
- 1/4 cup all purpose flour
- 3 cups chicken stock
- 1 tablespoon fresh thyme leaves stripped off stem
- 1/2 cup heavy cream
- 1 cup peas thawed if frozen
- 1 cup pearl onions thawed if frozen
- 1 sheet frozen puff pastry thawed
- 1 large egg beaten

## Nutrition:

1. Calories: 820 calories
2. Carbohydrate: 29 grams
3. Cholesterol: 280 milligrams
4. Fat: 60 grams
5. Fiber: 4 grams
6. Protein: 40 grams
7. SaturatedFat: 24 grams
8. Sodium: 450 milligrams
9. Sugar: 11 grams

---

Thank you for visiting our website. Hope you enjoy Classic Chicken Pot Pie above. You can see more 16 peas and carrots recipe southern Experience culinary bliss now! to get more great cooking ideas.