



## **Erin + the Davis Boys' Favorite Chicken Pot Pie**

### **Ingredients:**

1 box Pillsbury pie crust  
3-4 chicken breasts  
5 red potatoes  
2-2.5 can cream of chicken soup  
1 bag frozen peas and carrots - thawed  
1 sweet onion - diced  
1 Tbs butter  
1 egg

### **Directions:**

1. Preheat oven to 450.
2. Heat two large pots of water - these are for the chicken and potatoes.
3. Trim fat from chicken and put in pot to boil. \*I usually boil the chicken in a mixture of water and 1 can of chicken broth to give the chicken more taste.
4. Dice the potatoes into one inch pieces, then add to water. Boil until they break apart with a fork.
5. Place the bottom half of the pie crust in the pie dish and cook in oven for 8-10 minutes until golden brown. Remove it from the oven and turn the oven down to 400 to prepare to cook the pie.
6. Dice the onion and sauté in butter until it is translucent, tender, and a little golden. I don't recommend leaving the onion out completely, although you can do only half an onion if you have super-picky eaters. They add lots of flavor!
7. When the chicken is done shred it into bite size pieces.
8. Combine the shredded chicken, potatoes, peas and carrots, onion, and the 2 cans of cream of chicken soup in a large bowl.

9. Pour the glorious mixture into the already-cooked pie crust.
10. Add the top crust and trim to fit the pie dish.
11. Whisk the egg in a small bowl and brush over the top of the crust.
12. Make 4-5 slits in the top of the pie with a knife to provide steam release while the pie is baking.
13. Bake for 40 minutes at 400 degrees. It's ready once the top crust has cooked through and is golden brown. ENJOY!



**Any questions?**

Message Erin Davis on Instagram

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