

chicken and vegetable pie recipe

Chicken and vegetable pie recipe is a culinary delight that brings comfort and satisfaction to families around the world. This dish combines tender chicken, vibrant vegetables, and a rich, savory sauce, all encased in a flaky, golden pastry. Whether it's a cozy weeknight dinner or a special occasion, this pie is sure to please. In this article, we will explore the delightful world of chicken and vegetable pie, including its ingredients, preparation steps, and tips for perfecting your dish.

Why Chicken and Vegetable Pie?

Chicken and vegetable pie is not just a meal; it's an experience. Here are some reasons why this dish deserves a place on your dinner table:

- **Versatile:** You can customize the filling to include your favorite vegetables or leftover chicken.
- **Nutrient-Rich:** Packed with protein and vitamins from the chicken and vegetables.
- **Comfort Food:** The warm, flaky crust and hearty filling make it a perfect comfort food.
- **Easy to Make:** With a little preparation, you can whip up this dish in no time.

Ingredients for Chicken and Vegetable Pie

To create a mouthwatering chicken and vegetable pie, you will need the following ingredients:

For the Filling:

- 2 cups cooked chicken, shredded or diced
- 1 cup carrots, diced
- 1 cup peas (fresh or frozen)

- 1 cup potatoes, diced
- 1 cup celery, diced
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 cup chicken broth
- 1 tablespoon olive oil or butter
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- Salt and pepper to taste

For the Pastry:

- 2 cups all-purpose flour
- 1 cup unsalted butter, cold and cubed
- 1/4 teaspoon salt
- 6-8 tablespoons cold water

Preparation Steps

Creating a chicken and vegetable pie is a straightforward process. Follow these steps to ensure a delicious outcome.

Step 1: Prepare the Pastry

1. **Combine the Ingredients:** In a large mixing bowl, combine the flour and salt. Add the cold, cubed butter.
2. **Mix the Dough:** Using a pastry cutter or your fingers, blend the butter into the flour until the mixture resembles coarse crumbs.
3. **Add Water:** Gradually add cold water, one tablespoon at a time, mixing until the dough comes together. Do not overwork the dough.

4. **Chill the Dough:** Wrap the dough in plastic wrap and refrigerate for at least 30 minutes.

Step 2: Make the Filling

1. **Sauté the Vegetables:** In a large skillet, heat olive oil or butter over medium heat. Add the onion and garlic, sautéing until translucent.
2. **Add the Other Vegetables:** Add the carrots, celery, and potatoes, cooking for about 5-7 minutes until slightly tender.
3. **Combine Chicken and Broth:** Stir in the shredded chicken, peas, chicken broth, thyme, and rosemary. Season with salt and pepper. Simmer for about 10 minutes until the mixture thickens slightly.
4. **Cool the Filling:** Remove the skillet from heat and let the filling cool while you prepare the pastry.

Step 3: Assemble the Pie

1. **Roll Out the Pastry:** Preheat your oven to 400°F (200°C). Divide the chilled dough into two halves. Roll out one half on a floured surface to fit your pie dish.
2. **Add the Filling:** Place the rolled-out pastry into the pie dish and fill it with the chicken and vegetable mixture.
3. **Top with Pastry:** Roll out the second half of the dough and place it over the filling. Seal the edges by crimping with a fork or your fingers.
4. **Vent the Pie:** Cut a few slits in the top crust to allow steam to escape.

Step 4: Bake the Pie

1. **Brush with Egg Wash:** Optional, but for a golden crust, brush the top with a beaten egg or milk.
2. **Bake:** Place the pie in the preheated oven and bake for about 30-35 minutes or until the crust is golden brown.
3. **Cool Before Serving:** Allow the pie to cool for a few minutes before slicing and serving.

Tips for the Perfect Chicken and Vegetable Pie

- **Use Leftovers:** This recipe is perfect for using leftover roast chicken or turkey.
- **Experiment with Vegetables:** Feel free to add other vegetables like corn, bell peppers, or mushrooms.
- **Make It Ahead:** You can prepare the filling and pastry ahead of time and assemble the pie when you're ready to bake.

- Freezing: This pie freezes well. Bake it first, then cool and wrap tightly for up to three months in the freezer.
- Serve with Sides: Pair your pie with a fresh salad or steamed vegetables for a complete meal.

Conclusion

A **chicken and vegetable pie recipe** is not only a delightful dish but also a great way to bring the family together. With its comforting flavors and simplicity, it can become a staple in your kitchen. Whether you're making it for a family dinner or a gathering with friends, this pie is sure to impress. So roll up your sleeves, gather your ingredients, and enjoy the process of creating this delicious meal!

Frequently Asked Questions

What are the key ingredients for a chicken and vegetable pie?

The key ingredients include cooked chicken, mixed vegetables (such as carrots, peas, and corn), pie crust, chicken broth, onion, garlic, and seasonings like thyme and pepper.

How long does it take to prepare a chicken and vegetable pie?

Preparation typically takes about 30 minutes, while cooking in the oven usually takes around 30 to 40 minutes, totaling approximately 1 hour and 10 minutes.

Can I use leftover chicken for the pie?

Yes, using leftover cooked chicken is a great way to save time and reduce waste in your chicken and vegetable pie.

What type of vegetables work best in a chicken and vegetable pie?

Commonly used vegetables include carrots, peas, corn, and green beans. You can also add mushrooms or potatoes for extra flavor and texture.

Is there a vegetarian alternative to a chicken and

vegetable pie?

Absolutely! You can substitute chicken with plant-based proteins like tofu or chickpeas and use vegetable broth instead of chicken broth for a delicious vegetarian version.

How can I make my chicken and vegetable pie healthier?

To make it healthier, use whole grain pie crust, reduce the amount of butter or oil, add more vegetables, and use low-sodium broth.

Can I freeze chicken and vegetable pie?

Yes, you can freeze the pie before baking or after it has cooled. Just make sure to wrap it tightly in plastic wrap and then in foil.

What can I serve with chicken and vegetable pie?

Chicken and vegetable pie pairs well with a simple green salad, steamed vegetables, or mashed potatoes for a complete meal.

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