

Chicken Pie – Bonnie

Serves 6 to 8

Ingredients:

2 boneless, skinless chicken breasts
Salt and pepper
8 Tbs (1 stick) butter
3 garlic cloves, minced
1/3 cup all-purpose flour
1 (12-ounce) can evaporated milk
2 cups low-sodium chicken broth
1 medium onion, chopped
8 oz sliced cremini mushrooms
1 package Pillsbury Double-Crust Pie Dough
3/4 cup shredded sharp cheddar cheese
5 oz fresh, uncooked spinach

Directions:

- 1. Boil the chicken until done (about 30 minutes) and let cool.**
- 2. Melt the butter in a large saucepan over medium heat. Add the garlic, onion, and mushrooms. Cook until fragrant. Stir in the flour and cook until it begins to brown, about 1 minute. Stir in the milk and broth and cook until roux has thickened. Season to taste with salt and pepper. Let the filling cool until just warm. Put bottom pie crust in 10" pie pan.**
- 3. Adjust an oven rack to the middle position and pre-heat the oven to 400 degrees.**
- 4. Spoon some of the roux into the pie shell. Add a layer of torn chicken breast. Add a layer of cheese. Add a layer of spinach. Continue this layering until all ingredients are gone. [NOTE: The pie may be very full; use a sheet pan under the pie while baking.] Top with the remaining chilled circle of dough. Press the top and bottom crusts together, and then tuck the edges underneath. Crimp the dough evenly around the edge of the pie, using your fingers.**
- 5. Cut four 2-inch slits in the top of the crust; bake until the crust is deep golden brown, 55 minutes. Let cool 10 minutes. Serve.**