



Easily Epic Chicken Pot Pie

Now you can have comfort food right at your fingertips! You will love this savory and filling meal.
2011 Recipe Contest Honorable Mention by Shirley R.

Yield: 6 generous to 12 servings

Ingredients

Filling

- 3 cans cream of celery soup
- 1 whole cooked chicken—get a fresh, hot one at your favorite store
- 1 22 oz. package frozen potatoes
- 1 10 to 16 oz. package frozen vegetables

Crust

- 1 Bag (3-1/2 cups) [Pamela's Gluten Free Bread Mix](#)
- 8 tbsp butter, cut in small pieces
- 8 tbsp shortening
- 7 tbsp ice cold water (add 1 more tbsp water as needed)

Directions

Filling Directions

Bake frozen potatoes as directed on package. Cook frozen vegetables on stove top or microwave just until thawed. Cut chicken into generous bite size pieces (about 2 cups). Pour 1/2 can of cream of celery soup on bottom of 9x13 pan, which has been sprayed with oil. Combine chicken, cooked and drained veggies, and potatoes in large bowl and mix in carefully the remaining 2-1/2 cans of soup, coating all ingredients. Carefully pour into prepared pan and cover with pie crust shapes.

Crust Directions

Chill all ingredients. Cut in butter and shortening into Pamela's Gluten Free Bread Mix until pea sized pieces form. Add ice water and mix just until dough comes together. Divide dough in half and form into flat disks. Freeze one for another use and chill the other disk for 1 hour. Roll out between plastic wrap or parchment to 1/4-inch thick shapes.

Preheat oven to 375° and bake at for about 1 hour until crust shapes are lightly brown but cooked throughout, and sauce is bubbling. Let rest 10 minutes before serving.

Chef's Note: This is great to make ahead and just microwave individual portions. Use fun or seasonal shapes for the crust and let the juice from the chicken and veggies seep up through the spaces. For the veggies: use your favorite combination or the traditional, carrots, peas and onions. For the potatoes, try Alexia Foods Oven Reds. Always check with manufacturer to ensure all products are gluten-free.

