**Chicken Pot Pie**

**FILLING:**

1 Chicken thigh

5 mL Olive oil

1/4 Onion, diced

1/2 Stalk celery, diced

1 Clove garlic, diced

1 Mushroom, thinly sliced

50 mL Frozen peas and carrots

1 mL Thyme

0.5 mL Poultry seasoning

100 mL Chicken broth

60 mL Creamed corn

60 mL Milk

3 mL Parsley

**CRUST:**

80 mL Flour

1 mL Salt

30 mL Margarine

15-20mL Cold water

**DAY 1**:

1) Sift flour into a medium sized bowl.

2) Cut in margarine until it resembles coarse crumbs. Gradually toss in water using a fork. Cover and label with names and block.

3) In a skillet, heat 5 mL oil and cook chopped chicken until no longer pink inside. Place in Ziploc bag and label with names and block.

**DAY 2:**

1) Preheat oven to 400˚F.

2) Heat olive oil in a saucepan on 4. Add onions, celery and garlic. Sauté until onions begin to soften, about 3 minutes.

3) Add mushrooms and cook until tender. Add peas and carrots, thyme and poultry seasoning. Cook 1 more minute.

4) Add broth and corn and let mixture simmer for 2 minutes.

5) In a small bowl, whisk together milk and 10 mL flour until smooth. Add to saucepan. Cook and stir until mixture thickens. Remove from heat. Add chicken and parsley. Divide into two greased ramekins.

6) Divide prepared dough into 2 pieces. Roll out thinly to cover top of ramekin with some overlap. Place dough over chicken mixture. Prick several times with a fork.

7) Bake for 10-15 minutes, or until crust is lightly golden brown and filling is bubbling.