



# AMERICAN COOKERY:

## Chicken Pot Pie

### GRANDMA'S FAMOUS CHICKEN POT PIE

Let's take a page from every American grandma's cookbook and make a beautiful chicken pot pie that's soft, crunchy, and delectable on the outside and juicy, creamy, and soupy on the inside. Flavored with extra virgin olive oil from Spain in the filling, the EVOO from Spain in the crust also helps to create the perfect crunch when you dig in to this heart-warming dish!

### INGREDIENTS

- 1 pound of cubed, skinless, & boneless chicken breast
- 1 cup sliced carrots
- 1 cup frozen green peas
- ½ cup sliced celery
- ⅓ cup of extra virgin olive oil from Spain
- ⅓ cup chopped onion
- ⅓ cup all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon celery seed
- 1 ¾ cups chicken broth
- ⅔ cup milk
- 2 (9 inch) unbaked pie crusts made with EVOO from Spain

### STEP BY STEP

1. Preheat oven to 425 degrees F.
2. In a saucepan, combine the chicken, carrots, peas, and celery. Cover the ingredients with water and boil for 15 minutes. Then, remove from heat, drain and set aside.
3. In the saucepan over medium heat, cook the onions in the extra virgin olive oil from Spain until soft and translucent. Stir in the flour, salt, pepper, and celery. Slowly stir in chicken broth and milk. Simmer over medium-low heat until it become thick, then remove from heat and set aside.
4. Pour the chicken mixture in the bottom crust and then pour the hot liquid mixture over. Cover with top crust and seal the edges. Make several small slits in the top to allow steam to escape.
5. Bake in the preheated oven for 30 to 35 minutes or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.



OLIVE OILS FROM  
SPAIN 

WORLD LEADERS