

# CHICKEN POT PIE

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## INGREDIENTS

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2 large carrots, cut into coins	1 ½ cups of leftover cooked, diced chicken or turkey meat
3 tablespoons butter	1 10.5 ounce can of prepared chicken or turkey gravy
1 small onion, chopped or two frozen onion cubes	½ cup water
3-4 stalks celery, chopped	¾ cup of dry herb-seasoned stuffing mix
½ teaspoon of dried sage	1/2 cup of frozen peas
Salt & pepper to taste	1 Pillsbury pie crust (the refrigerated, rolled-up variety)

## LET'S MAKE IT!

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Preheat oven to 350 degrees.

Steam or boil the carrot coins until they are fork tender. Set aside until ready to use.

Melt butter in heavy-bottomed pot over medium heat. Add onions & celery and sauté until celery & onions are tender. Add sage, salt and pepper to taste.

Remove from heat. Add meat, gravy and water. Mix to combine. Add dry stuffing and frozen peas.

Spoon mixture into pie pan. Unroll pie crust and lay over top of pie pan. Cut several small vents in the top of the crust with a knife to allow steam to escape.

Bake for approximately 45 minutes or until pie crust is browned.

Enjoy!