

Chicken Pot Pie (Shae Rippstein)

4 chicken breasts, boiled & cut	1 t. chicken bouillon granules
1/3 c. melted butter	2/3 c. milk
1/3 c. flour	1/2 bag frozen mixed vegetables
Salt & pepper to taste	1 bag stew type vegetables cut up (with potatoes, carrots, etc.)
1 3/4 c. chicken broth, from the boiled chicken	2 Piecrust (top & bottom)

In saucepan stir flour, salt and pepper into melted butter. Remove from stove and add chicken broth slowly. Add bouillon and cook 1 to 2 minutes. Add milk and stir to boiling. Add veggies and cubed chicken. Let simmer for a few minutes while crust is prepared. Pour mixture into piecrust, top with another crust. Cut vents in top. Bake at 425° for 30 minutes.

***This can make up to 2 pies. I like to bake one pie and freeze the other.