

CopyCat O'Charley's Chicken Pot Pie

Ingredients

1 lb boneless, skinless chicken breast, cubed
1/4 cup unsalted butter
1/4 cup all-purpose flour
1 cup chicken broth
1 cup milk
1 tsp salt
1/2 tsp black pepper
1/2 tsp dried thyme
1 cup frozen peas and carrots
1/2 cup frozen pearl onions
1 store-bought pie crust

Directions

Preheat oven to 375°F.

In a large skillet, cook chicken over medium-high heat until browned; remove and set aside.

In the same skillet, melt butter. Stir in flour until smooth. Gradually add chicken broth and milk, stirring until bubbly and thickened.

Stir in salt, pepper, thyme, peas and carrots, and pearl onions.

Add the cooked chicken, and stir until well combined.

Transfer the filling to a deep-dish pie plate.

Roll out the pie crust on a lightly floured surface and lay over the top of the pie. Trim edges and cut slits in the center for ventilation.

Bake for 45-50 minutes, or until the crust is golden brown and the filling is hot and bubbly.

Let cool for a few minutes before serving.