

Food Trend: Pot Pies Are Back



By [Ivana Jarmon](#)

Pot pies are the latest [food trend](#) to make a comeback, and they're better than ever! Pot pies are known for the simple homey feeling they invoke and are usually made in the winter. They include a variety of savory ingredients such as chicken, vegetables, pork belly, and sea bass. Pot pies are everywhere, whether it's at dinner parties or restaurants. This winter we have some [food advice](#) on how to make a classic chicken pot pie. (This recipe belongs to Betty Crocker.)

Check out Betty Crocker's recipe

detailing how to make your own classic chicken pot pie!

1. Ingredients: For your crust: 2 cups gold Medal™ all-purpose flour. The 1 teaspoon of salt, 2/3 of a cup plus 2 tablespoon shortening and 4 to 6 tablespoons of cold water. For your filling: 1/3 cup of butter/margarine, 1/3 cup chopped onion, 1/3 cup of all-purpose flour, 1/2 teaspoon salt, 1/4 teaspoon pepper. Next, you will want to add 1 3/4 cups of Progresso™ Chicken broth (from 32-oz carton), 1.2 cup milk, 2 1/2 cups of shredded cooked chicken or turkey and 2 cups frozen mixed vegetables, thawed.

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2. Let's cook: Heat your oven to 425°F. Next, you're going to combine flour and salt in large bowl; then you will cut in shortening with pastry blender or fork until mixture resembles coarse crumb. Then you will mix in enough cold water with a fork until the flour is moistened. Lastly, you will divide dough in half. And shape each half into a ball; flattening it slightly. Then wrap 1 ball in plastic food wrap, and refrigerate.

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3. The next step: Roll out the remaining ball of dough on a light floured surface into 11-inch circle. Next, fold it into quarters. Placing dough into ungreased 9-inch pie plate; unfold dough, you will need to press firmly against bottom and the sides. Trim crust to 1/2 inch from the edge of the pan, and set it aside.

4. And the next step: In a 2-quarter saucepan, melt butter over medium heat. Add onion and cook for 2 minutes stirring it frequently, until its tender. Stir in flour, salt, and pepper

until its well blended. Steadily add in your broth and milk while stirring, cooking and stirring until it bubbles and thickens. Add your chicken and vegetables and remember to keep stirring. Next, remove from heat. Spoon into crust-lined pie plate.

5. Second to last: Go to your refrigerator and grab the dough you rolled earlier and roll it out on a lightly floured surface into 11-inch circle. Then softly fold the dough into quarters. Placing dough over the filling, then unfold it. Be sure to trim, seal and crimp or flute edges.

6. Bon Appétit: Bake for 30 to 40 minutes or until your crust is a golden brown. Then during the last 15 to 20 minutes of baking, cover the edge of crust with strips of foil to prevent excessive browning. Take it out of the oven and let it stand for 5 minutes and then eat up!

Have any more tips on how to make a perfect chicken pot pie? Share your thoughts below.