

# Chicken Pot Pie

$\frac{1}{3}$  cup marg.

$1\frac{3}{4}$  c. chicken broth

$\frac{1}{3}$  cup flour

$\frac{2}{3}$  c. milk

$\frac{1}{3}$  cup Chp. onions

2 cups chicken

$\frac{1}{2}$  tsp salt

1 pkg peas & carrots

$\frac{1}{4}$  tsp pepper

(Cook) Make white sauce with

1st seven ingred. Add chicken & veg

Pour in pastry shell. Top

with pastry.

Bake at 425°

\*Mix 2 tsp celery seed with pastry  
\*opt

Double recipe - 2 frying chickens  
double all ingredi plus 1 cup butter  
more. (3 cups veg) 5 cups chicken  
Made 15 pies - used a whole  
recipe of pastry - 425 - 25 mins