



Long Livo

Chicken Pot Pie Casserole – Easy Homemade Recipe

15 min
Prep time

4
Servings

35 min
Cook time

Easy
Difficulty

50 min
Total time
American
Cuisine

Ingredients

Main Ingredients

- ☐ 1 ½ lb chicken breast, diced
- ☐ 2 cups mixed vegetables (carrots, peas, corn)
- ☐ 1 cup low-sodium chicken broth
- ☐ ½ cup heavy cream
- ☐ 1 tsp dried thyme

- ☐ ½ tsp dried sage
- ☐ Salt and pepper to taste
- ☐ 2 tbsp butter

Topping

- ☐ 1 sheet puff pastry, thawed
- ☐ 1 egg, lightly beaten (for egg wash)
- ☐ 1 tbsp flour (optional, for thickening)

Instructions

- 1** Preheat the oven to 375°F (190°C). Dice the chicken into bite-size pieces and set aside.
- 2** In a large skillet, melt butter over medium heat, add chicken, season with salt, pepper, thyme, and sage, and sauté until just browned, about 4-5 minutes.
- 3** Stir in the mixed vegetables, chicken broth, and heavy cream. If you like a thicker sauce, whisk flour into the broth before adding. Simmer gently for 5 minutes until the sauce begins to coat the back of a spoon.
- 4** Transfer the mixture to a 9-inch casserole dish. Lay the puff pastry over the top, trimming any excess, and press the edges to seal. Brush the pastry with the beaten egg.
- 5** Bake for 25-30 minutes, or until the crust is golden and the filling is bubbling. Let rest five minutes before serving.

Nutrition per serving

420 kcal
Calories

28 g
Protein

30 g
Carbs

22 g
Fat

Tips & notes

- If the crust browns too quickly, cover loosely with foil.
- For extra flavor, add a splash of creamy chicken and rice broth.
- A pinch of nutmeg in the sauce adds a subtle warmth.