



Long Livo

Crock Pot Chicken Pot Pie Recipe

20 min

Prep time

4

Servings

4 h

Cook time

Easy

Difficulty

4 h 20 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 1.5 lbs chicken thighs, bone-in and skinless, cut into bite-size pieces
- ☐ 2 cups diced potatoes
- ☐ 1 cup carrots, sliced thin
- ☐ 1 cup frozen peas
- ☐ 1 medium onion, diced
- ☐ 2 cloves garlic, minced
- ☐ 1/2 cup butter, melted
- ☐ 1 cup chicken broth
- ☐ 1/2 cup heavy cream
- ☐ 1 tsp dried thyme
- ☐ 1 tsp dried rosemary
- ☐ Salt and pepper to taste
- ☐ 1 sheet puff pastry or pie crust

Instructions

- 1 Place chicken, potatoes, carrots, peas, onion, and garlic into the crock pot; drizzle with melted butter.
- 2 Pour chicken broth and heavy cream over the ingredients; sprinkle thyme, rosemary, salt, and pepper.
- 3 Cover and cook on low for 4 hours, or until chicken is tender and vegetables are soft.
- 4 Lay the puff pastry over the top, tucking edges around the rim; brush with a little extra butter.
- 5 Increase heat to high and cook uncovered for an additional 30 minutes, or until the crust is golden and flaky.

Nutrition per serving

420 kcal

Calories

28 g

Protein

30 g

Carbs

22 g

Fat

Tips & notes

- If you prefer a thicker filling, whisk a tablespoon of flour into the broth before cooking.
- For a deeper flavor, brown the chicken briefly in a skillet before adding to the pot.
- Adjust herbs to taste; a pinch of sage adds an earthy note.