

Cheddary Chicken Pie

Yield: 6 servings

2 refrigerated or homemade pie crusts (for 9-inch pan)
2 tablespoons butter
2 tablespoons flour
1 1/3 cups whole milk
1 (10 oz) package frozen mixed vegetables, thawed (or 2 cups assorted fresh veggies, chopped)
1/2 teaspoon salt
1/2 teaspoon black pepper
2 cups shredded or chopped cooked chicken
1 cup (4 oz) [shredded cheddar cheese](#)
1/4 cup chopped parsley
1 egg, well beaten

Preheat oven to 425°F

Spray a 9-inch pie plate with cooking spray. Roll out one pie crust and transfer to the pie plate.

Melt the butter in a large saucepan over medium heat. Stir in the flour and cook for one minute, stirring constantly. Mix in the milk, then bring to a simmer while still frequently stirring. Add the vegetables and let cook until heated through and sauce has thickened, about 3 to 4 minutes. Season with the salt and pepper.

Remove the saucepan from the heat and stir in the chicken, cheese and parsley. Spoon mixture into the pie crust-lined plate, then top with the second pie crust. Seal the edges and cut several slits in the crust to vent (unless you go with the lattice design.)

Lightly brush the beaten egg over the crust and discard any remaining egg. Loosely cover the edges of the pie with pieces of foil and bake for 20 minutes, remove the foil and bake an additional 15 minutes or until the crust is a deep golden brown.

Source: Adapted from [Sargento cheese](#)