

Chicken Pot Pie with Phyllo Dough

Ingredients

- 1 small rotisserie chicken
- 1 pound of potatoes (I use fingerling because I like those, any will work)
- 2 ribs of celery
- 1 medium sweet onion (such as vildalia)
- 3 cloves of garlic
- 5 tbs of flour
- 3 tbs olive oil
- 1 tbs butter
- 1/4 cup whipping cream or half n half
- 3/4 cup 1% milk
- 1 heaping tbs of sour cream
- 2 tbs thyme (you could substitute dill with lemon zest as a flavor)
- 1 tbs flat leaf parsley
- 14.5 ounces of chicken broth
- 1 cup peas
- 1.5 cups carrots
- cremini mushrooms (4 ounces)
- phyllo dough (4-6 sheets)
- salt and pepper to taste

Directions

Heat olive oil in pan on stove over medium heat. Saute garlic, celery, and onion (after chopping them) until translucent and soft (10 min). Add the flour and butter stirring constantly for about 5 min.

Add chicken broth, milk, sour cream and whipping cream.

I usually whip the cream, milk and sour cream together before adding it to avoid clumps. Add salt and pepper to taste.

Add potatoes and vegetable and turn to low and simmer 10 min.

Spray a pan, preheat oven to 375, and place 1/2 mixture in baking pan. Place 2-3 sheets of phyllo dough over the mixture, (I spray mine with olive oil or spray butter before placing it down on the pie).

Layer the sheets and then add other 1/2 mixture.

Repeat with other 2-3 sheets of phyllo dough.

Bake for 45 min on 375 uncovered.

<http://www.groupprecipes.com/24645/chicken-pot-pie-with-phyllo-dough.html>