

MOMMOM'S CHICKEN POT PIE

- 3 Chicken Breasts
- 1 Chopped Carrot
- 1 Chopped Celery Stalk
- 1 Chopped Medium Onion
- 1-2 Large Boxes of Chicken Broth
- Sea Salt
To Taste
- 2 cups flour
- 1/2 cup Cold Water
- 2 tbsp. Shortening



RECIPE COURTESY OF
MIKE TROUT'S WIFE,
JESSICA TROUT



BROTH

1. Bring the chicken broth to a boil (depending on the size of your pot & the chicken breasts, the amount may vary; it should be enough to cover the chicken breasts).
2. Drop the chicken in the broth with chopped carrot, celery, and onion until chicken is tender (about 15 min).
3. Remove chicken from the pot and set aside. When cool, shred chicken.

DOUGH

1. Mix flour, water, and shortening and knead into a ball (if dough is too dry or too moist, add small amounts of water or flour accordingly until the texture is that of pizza dough).
2. Lightly flour dough and roll to about 1/8" thick.
3. Cut in 2" squares and drop one at a time into lightly boiling broth. If needed, add more chicken broth. There should be enough broth to just cover the dough & vegetable mixture.
4. Cook uncovered for 10 min.
5. Reduce heat, cover, and let simmer for 20 min.
6. Gently stir occasionally to ensure dough doesn't stick to the bottom of the pot. Your broth should thicken to a gravy-like consistency.
7. Add in shredded chicken.
8. Stir & let simmer for 1-2 more minutes.
9. Enjoy!