

# Thanksgiving Chicken Potpie

For the filling:

- 1 1/2 lbs boneless, skinless chicken breasts
- 1 T olive oil
- 1 large onion, diced
- 2 stalks celery, diced
- 2 large carrots, diced
- 1 large sweet potato, peeled and cut into small cubes
- 1 large Yukon gold potato, peeled and cut into small cubes
- 2t + 1 T chicken bouillon, divided
- 1 c frozen corn, thawed
- 1 c frozen French style green beans, thawed
- 3 T butter
- 1/4 c flour
- 2 c milk
- 1 t poultry seasoning

For the topping:

- 1 box Chicken Flavored Stuffing Mix
- 1 1/2 c boiling water
- 3T melted butter

Preheat oven to 400. Poach the chicken in a medium pot over medium high heat with enough water to fully cover the chicken. Bring to a boil, then reduce heat to medium and simmer until the internal temperature of the chicken reaches 165 degrees, about 20 - 25 minutes. Drain and set the chicken aside to cool.

In a large heat safe bowl or pot, gently stir together the stuffing mix, boiling water and butter until well combined. Cover and let stand for 10 minutes.

As the chicken is simmering, add the olive oil to a large pot over medium-high heat, sauté onion, carrots and celery for 3 minutes, then add both potatoes, 3 cups of water and 2 t chicken bouillon, stir and bring to a boil. Reduce heat and simmer until vegetables are just about tender, about 10 minutes. Add the corn and green beans and cook for 5 more minutes. Drain, reserving 1 c of liquid, and set the vegetables aside.

In the same large pot over medium heat, melt 3T butter. Whisk in the flour and cook for 3 minutes. Add in the remaining 1 T of chicken bouillon and the poultry seasoning, then slowly add the milk and the reserved vegetable liquid, whisking constantly until fully incorporated. Cook until gravy thickens, stirring occasionally.

Shred the chicken using two forks. Add the chicken and cooked vegetables to the gravy, season with salt & pepper to taste, and heat through.

Pour the filling into a large cast iron skillet. Top with stuffing mixture, patting it down with the back of a spoon. Bake 30 minutes until topping begins to crisp and color. Serves 8.