

Our State eats

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Chicken Pot Pie

Yield: 6 servings.

- 6 tablespoons unsalted butter, divided
- 2 celery ribs, finely chopped
- 1 medium sweet onion, chopped
- ¼ cup all-purpose flour
- 2 cups chicken stock
- ½ cup heavy cream
- ½ teaspoon ground black pepper
- ½ teaspoon poultry seasoning
- ¼ teaspoon ground sage
- 3 tablespoons fresh parsley, chopped
- 4 cups cooked chicken, chopped
- Salt to taste
- 1 package (2 crusts) refrigerated pie crusts
- 1 large egg, slightly beaten

Preheat oven to 350°.

In a large skillet over medium heat, add 3 tablespoons of butter. When butter melts and begins to sizzle, add celery and onion; sauté for 5 minutes or until celery and onion are slightly soft. Remove celery and onion from skillet and place in a bowl. Set aside.

To the same skillet over medium heat, add remaining butter. When butter melts, whisk in flour and continue whisking until butter and flour are well combined and mixture begins to bubble.

Increase heat to medium-high and add chicken stock. Continue whisking until thickened. Add heavy cream, pepper, poultry seasoning, sage, and parsley; continue whisking for 2 to 3 minutes. Reduce heat to low.



Add cooked celery, onion, and chicken to skillet and simmer for 5 minutes. Taste for seasoning, and add salt if needed.

Remove pie crusts from refrigerator and let sit at room temperature for 10 minutes. Place bottom crust in 9-inch pie pan and press up the sides.

Add filling to the pie shell and cover with second pie crust. Seal and crimp the pastry edges. Cut two ¼-inch slits in the center of top crust to allow steam to escape while baking.

Brush beaten egg over top and edges of crust. Place pie on baking sheet and bake for 50 to 60 minutes, or until crust is golden brown. Remove from oven and let rest for 20 minutes before serving.

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