

Good Pie-brations (Chicken Pot Pie)

Shopping List with Chef Loren Avellino

Shopping List:

- 3 cups all-purpose flour*
- 3 sticks of unsalted butter*
- 1 pound boneless, skinless chicken breast
- 2 large carrots
- 2 large celery stalks
- 1 medium onion
- 2 medium garlic cloves
- ½ bunch fresh parsley
- 1 cup frozen peas
- 1 1/2 cups chicken stock
- 3/4 cup whole milk
- 1 egg
- 10 oz cremini mushrooms (optional)

Pantry items:

- 2 teaspoons kosher salt
- ¼ teaspoon freshly ground black pepper
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ½ teaspoon dried thyme

Special Equipment:

- Whisk
- Rolling pin*
- Pastry cutter or food processor (optional)*

*I will demonstrate pie crust from scratch. You can use two store-bought pie shells, in which case you will only need 1 stick of butter and ½ cup of flour for the filling. If you use store-bought pie crust, you won't need the rolling pin or pastry cutter/food processor. Do note that you can still make pie-crust completely by hand without special equipment.