

Chicken Divan Pot Pie

Ingredients:

	Pie crust for 2 crust pie	1/2 cup	milk
3 Tbsp.	butter	1 cup	shredded Cheddar cheese
3 Tbsp.	flour	1/4 cup	shredded Swiss cheese
1/4 tsp.	pepper	2 cups	chopped cooked turkey or chicken
1/2 tsp.	fresh or dried thyme leaves	9 oz. pkg.	frozen broccoli florets, thawed and drained
1/2 cup	chicken broth		

Directions:

1. Preheat oven to 425°F.
2. Line 9" pie pan with one of the pie crusts and set aside.
3. Melt butter in medium saucepan and add flour and pepper.
4. Cook until this roux is bubbly, stirring constantly.
5. Add broth and milk, stirring constantly until mixture boils and thickens.
6. Add cheese and stir until combined.
7. Add chicken and broccoli.
8. Pour into bottom crust.
9. Top with second crust, cutting slits in top crust for steam to escape.
10. Bake at 425°F for 30-35 minutes until crust is golden brown and filling bubbles.
11. Let stand 10 minutes before serving.