**Chicken Pot Pie Filling**

1/3 cup butter

2 chicken breasts, diced

¼ tsp. pepper

½ tsp. kosher salt

1/2 an onion, diced

2 stocks celery, diced

2 carrots, diced

2 cloves garlic, minced

1/4 tsp. dry thyme

1/3 cup flour

3 tsp. chicken base

1 ½ cups water

1/2 cup half and half or heavy cream

½ cup peas

*Salt And Pepper, to taste*

*Egg wash (1 egg plus 1 Tbsp. water)*

* Preheat the oven to 375 F. Grease a 9X9 inch baking dish or standard pie tin.
* Melt the butter in a large pot over medium-high heat, add chicken, salt, and pepper, and sauté until cooked through or no longer pink. Remove the chicken and set aside.
* Saute the onions, celery, carrots, and garlic over medium high heat for about 3 minutes, or until soft. Add the chicken and sprinkle with thyme, flour, and chicken base. Stir to combine and cook for about 1 minute.
* Add the chicken stock and half-and-half, then stir the mixture and let it bubble up and thicken, about 3 minutes. Add the peas and turn off the heat. Taste and re-season with salt and pepper as needed.
* Pour the filling into a 2-quart baking dish. Roll out the pie crust on a floured surface and lay it over the top of the dish. Press the dough so that the edges stick to the outside of the pan. Use a knife to cut little vents here and there in the surface of the dough. Brush with egg wash and bake for 25 to 30 minutes, or until bubbly and golden brown.

**Basic Pie Crust**

1 1/4 cups all-purpose flour, plus more for rolling

1/2 tsp. salt

1 Tbsp. sugar

1/2 cup (1 stick) cold unsalted butter, cut into pieces

1 ½ tsp. vinegar

2 Tbsp. to ¼ cup ice water

* Combine the flour, salt, and sugar in a medium-sized mixing bowl and mix thoroughly.
* Cut the cold butter into cubes and place in the flour mixture. Cut the butter into the flour mixture using a pastry blender until the mixture resembles small peas.
* Combine vinegar and water and drizzle over the dough, 1 Tbsp. at a time. Mix until a shaggy dough forms (you may not use all the water, so add the water gradually and mix as you go so you can determine how much you need to add). The dough will be slightly dry but will easily hold together when pressed.
* Turn the dough onto a lightly floured surface and form into a disk or square that is 1 1/2 inches thick. Cover in plastic wrap and refrigerate for at least one hour, or up to three days.
* Roll the dough into a 12 inch circle or square about 1/8 inch thick. Fold the dough into quarters and place over the prepared pot pie. Crimp the dough or fold over as desired.

\*\*\*Note: water and vinegar can be substituted with buttermilk. Simply leave out the vinegar and follow the same directions for adding the water. \*\*\*