

# Freezer Meal :: Chicken Pot Pie

## Freezer Meal Assembly

In your Instant Pot:

Saute 6 slices of bacon, chopped, until browned, about 5 minutes.

Add 2 diced onions and 8 carrots (peeled and chopped), 2 chicken breasts, 3 C chicken broth, 2 tsp dried thyme, and 2 tsp salt.

Cook on high pressure for 8 minutes, then quick release the pressure.

Remove the chicken and shred.

Return the chicken to the pot pie mixture, stir in 4 C peas and 8 chopped hard boiled eggs.

Mix together 2/3 C broth and 1/2 C flour in a small measuring cup. Pour the flour/broth into the pot pie mixture and stir to blend.

Heat the pot pie mixture on sauté for about 5-10 more minutes until the sauce is thickened.

Let the pot pie mixture cool and then transfer to 2 gallon freezer bags.

While the pot pie mixture is cooking (or cooling), make the pie dough. You will need two portions of pie dough. Freeze each portion in a freezer bag. (Alternative, freeze store-bought pie dough).

## Cooking Directions

Preheat oven to 425°. Thaw the bag of pot pie mixture and one portion of pie dough. Dump the pot pie mixture into a 9x13 Pyrex dish. Roll out the pie dough and cover the filling. Cut 3 small slits in the top of the dough to release steam. Cook in preheated oven for 20-25 minutes, or until crust is golden and filling is bubbly.

