Double Crust Chicken Pot Pie

Crust

1/2 cup sour cream

1 egg

2 1/2 cups flour

1 1/2 teaspoons salt

12 Tablespoons butter

Filling

4 Tablespoons butter

1 onion, chopped fine

2 carrots. cut into 1/4" pieces

2 celery ribs, cut into 1/4" pieces

1/2 teaspoon salt

1/2 teaspoon pepper

6 Tablespoons flour

2 1/4 cups chicken broth

1/2 cup half and half

1 small potato, cut into 1/4" pieces

1 teaspoon fresh thyme

3 cups rotisserie chicken meat, shredded

3/4 cup peas

​1 egg

For crust: Combine sour cream and egg.

Process flour and salt in food processor. Add butter and pulse until crumbly.

Add 1/2 of sour cream mixture. Pulse. Add remaining mixture. Pulse until just combined.

Transfer dough to counter and knead until dough comes together.

Divide dough in half.

Wrap in plastic wrap and refrigerate 1 hour.

Roll 1 dough disk into a 12" circle.

Place in a 9" pie plate. Refrigerate.

Roll second dough disk into a 12" circle. Place on silpat and refrigerate until ready to use.

For filling: Melt butter in skillet. Saute carrots, onion, celery, salt and pepper until softened.

Stir in flour and cook 2 minutes longer.

Stir in 1/2 & 1/2 and broth. Bring to a boil.

Stir in potato and thyme. Reduce heat and simmer until thickened. (8 minutes)

Remove from heat. Stir in chicken and peas.

Transfer filling to dough lined pie plate.

Top with second crust. Pinch edges to seal. Cut 4 one inch slits in top.

Brush top of pie with beaten egg.

Place on foil lined baking sheet and bake 18 minutes at 450.

Reduce oven to 375 and bake 12-15 minutes longer. Let cool 45 minutes.