

## Dot's Chicken Pot Pie

### Ingredients:

2 rotisserie chickens cut into pieces

Frozen vegetables: ½ bag pearl onions, ½ bag cut green beans, ½ bag corn, ½ bag peas

1 ½ cups sliced fresh carrots

3 containers crème fraiche ( in the cheese section of grocery store)

Fresh grated nutmeg

Prepared pastry crust

### Directions:

In a large stock pot combine frozen onions and fresh carrots. With lid on and stirring occasionally, cook over medium heat until onions are defrosted. Add green beans and corn, stir occasionally until defrosted. Add chickens pieces, peas, and all the crème fraiche. Stir well. With lid on, cook over medium high heat until bubbly. Add a pinch of grated nutmeg, salt and pepper to taste. Pour in a 9x13 baking dish. Top with prepared pie crust. Cut slits on top. Brush with egg wash and sprinkle salt and pepper across the top. Bake uncovered at 350 degrees until brown and bubbly – about 20 minutes.