

CHICKEN POT PIE BOWLS

🕒 40 MIN

INGREDIENTS

- 2 tablespoons butter
- 3 medium carrots, chopped
- 2 celery stalks, chopped
- 1/2 large onion, chopped
- 1 teaspoon poultry seasoning
- 2 cups chicken stock
- 1 tablespoon cornstarch
- 2-3 cups cooked chicken, cut into bite-size pieces
- 1/2 cup frozen peas
- Kosher salt and black pepper
- 1-2 teaspoons lemon juice
- Mashed sweet potatoes (see easy recipe below)

DIRECTIONS

In a large skillet over medium heat, melt butter. Add vegetables and saute for 10 minutes, or until carrots are crisp-tender (you can keep the skillet covered to help these soften more quickly). Add poultry seasoning and cook for 30 seconds.

Whisk together the cornstarch and stock, then stir into the vegetable mixture. Bring to a boil then reduce to a simmer and cook for 10 minutes, stirring occasionally.

Add chicken and peas and cook until heated through, about 3 minutes. Add lemon juice to taste, then season with salt and pepper. Serve over mashed sweet potatoes.

Slow Cooker Mashed Sweet Potatoes: In a small slow cooker (3-4 quart), add 3 lb uncooked peeled whole sweet potatoes. Cover and cook on LOW for 8 hours, then mash together with 3 Tbsp butter and salt to taste. I usually hit them with my immersion blender whisk to make them extra creamy.

Serves 4.

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