

# Forage Chicken Pot Pie

yield: 4 servings

## pot pie filling

2 Tbsp.	butter
2 Tbsp.	Highwood Crossing organic unbleached flour
1 cup	half and half
1 tsp.	salt
½ tsp.	pepper
1 Tbsp.	fresh thyme (chopped)
2 cups	cooked Sunworks Farm chicken, boneless
1 cup	Lund's Organic potatoes (cooked)
1 cup	Lund's Organic carrots (cooked)
1 cup	Gull Valley Greenhouses beans (cooked)

1. Melt the butter in a sauce pan over medium heat. Whisk in the flour and stir for a minute. Gradually whisk in the half and half, whisking constantly. Turn the heat up to medium high and continue to whisk until it thickens and is smooth. Remove from the heat and stir in the salt, pepper, and thyme. Transfer filling to a small casserole dish.

## biscuit crust

½ cup	butter (cubed)
2 cups	Highwood Crossing organic unbleached flour
4 tsp.	baking powder
1 Tbsp.	sugar
½ tsp.	salt
½ cup	Vital Green buttermilk
1 each	Sunworks Farm organic egg

1. Place the butter in a food processor. Add flour, baking powder, sugar, and salt. Process for 10-20 seconds until a fine crumb mixture forms. Transfer to a bowl. Whisk the buttermilk and egg together. Add to the flour mixture and stir until the dough comes together. Knead a few times with your hands to form a smooth dough. Roll out until the dough is big enough to cover the top of the casserole. Place on top of filling.
2. Preheat the oven to 400F. Place in the oven and bake until golden brown (about 20 minutes). Serve.