



1/2 white onion, finely chopped
1 celery stalk, finely chopped
1 tsp. dried thyme
1 tsp dried oregano
2 cups chicken broth
1.5 TBS flour
2 cups cooked, shredded chicken
1 cup thawed peas, corn and carrots
Olive oil
Salt & Pepper
1 puff pastry sheet

Preheat the oven to 400 degrees.

Heat some olive oil in a skillet. Add the onions and celery and cook for 8 to 10 minutes, stirring occasionally, until the vegetables are soft and translucent. Add the dried thyme and oregano, mix. Place the chicken broth in a skillet and briskly whisk in the flour. Bring to a simmer, whisking constantly until sauce thickens and is free of lumps. Add the chicken and veggies. Season with salt and pepper. Bring to a simmer again and cook for 15 minutes..

Fill a pie dish with the chicken. Cover with puff pastry, making sure to seal the edges.

Place pie in the oven and bake for 25 to 30 minutes until dough is puffed and evenly browned. Remove pie from oven and allow sitting for a few minutes before serving.

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