

Chicken Pot Pie

Thursday, January 12, 2017 1:17 PM

Ingredients

Dough for the Square Noodles

These squares of dough are hearty and really resemble a dumpling more than noodles!

5 C flour
1.5 stick butter
1 egg
1 Tsp salt
1/2 tsp pepper
2/3 C milk

Stew

4-5 chicken breasts or thighs if you prefer
1 Cup chopped onion
1 tsp celery seed
3 large potatoes, peeled and cut into bite sized chunks
4 carrots, peeled and sliced into 1/4 inch slices
1/2 tsp garlic powder
2 TBS chopped fresh parsley or dried parsley flakes
5 chicken bouillon cubes

Step-By-Step

1. For the stock: Fill a large Dutch oven with about 2 quarts of water. Add the chopped onion, celery seed, garlic powder, parsley, bouillon cubes and the chicken.
2. Bring to a boil, cover with lid, and then turn down to simmer for about an hour, or until chicken can be easily removed from the bones.
3. When chicken is done, remove from the pot, reserving all of the stock.
4. Turn off the burner until after the noodles are made (recipe follows). Remove chicken from bones and cut into small chunks and set aside.
5. **For the noodles:** Pour flour into a good sized mixing bowl and add softened butter and egg.
6. Add about 1 teaspoon of salt and ½ teaspoon pepper (or to taste). Begin mixing using your hands, and then add milk.
7. Completely mix dough with your hands until you reach desired consistency (you may need to add a little flour or a little more milk, depending...dough should not be sticky to the touch. If too sticky, add a little flour until just right).
8. Flour your surface, then roll out dough with rolling pin to about 1/4 inch thick.
9. Using a sharp knife, cut slices the entire way across, and then the other direction, to form square noodles about 1-1/2" square.
10. Bring stock to a rolling boil, add potatoes and carrots, and a handful of the noodles at a time. Stir soup after each addition of noodles to help keep them from sticking together.
11. Cover again with lid, and let cook for about a half hour to 45 minutes, or until noodles are cooked completely through and the vegetables are done.
12. When all is finished, add the chicken once again, to heat through, and serve.

(Your broth will thicken up a little after you add your noodles.)