

Chicken Pot Pie - Pennsylvania Dutch

Ingredients

- **Stock to Gravy Mixture**
- 4-5 chicken breasts, bone-in (this is the easy way), or 2-3 pounds of chicken pieces (breasts, legs, thighs, wings)
- 1 cup chopped onion
- 1 tsp celery seed (I don't use this, but it adds a nice bite)
- 1/2 tsp garlic powder
- 2 Tbsp chopped fresh parsley or 1/2 Tbsp dried parsley flakes
- 5 chicken bouillon cubes
- 3 large potatoes, peeled and cut into bite sized chunks
- 4 carrots, peeled and sliced into 1/4 inch discs
- 12 oz package... Let's make this easy. Find Pennsylvania Dutch Square (Pot Pie) Egg Noodles, or "bott boi" noodles. Check out your local grocery stores (Wegman's, San Giorgio, Mrs. Miller) are the well known brands.



Variations/Hints

You can make the noodles from scratch, but as a diy home goddess trying to get down basics, it may not be worth your time. Here's the site for the noodle. <http://teriskitchen.com/padutch/potpie-a.html>

Instructions

- Fill the largest pot (that you have a lid for) you have with 2 quarts water; that's about 8 cups. I know that sounds like a lot, but you need that much to make the tasty broth.
- Add the onion, celery seed (if desired), garlic powder, parsley, and bouillon cubes.
- Stir.
- Add chicken.
- Bring the soon-to-be stock to the boiling point, cover with a lid, and then turn the heat down to a simmer. Let this simmer for an hour, stirring only occasionally (because you have big chicken pieces in there) or until chicken can be easily slid from the bones (an hour should just about do it).
- When the chicken is done (it will be added later), remove it from the pot and put it on a cutting board.
Congratulations! You just made your first stock!
- Bring your stock back to a boil, add the potatoes and carrots, and drop in a **handful** of the noodles at a time (not all at once!).
- Stir the soup after each noodle drop to help keep them from sticking together.
- Cover with the lid and let your concoction cook for roughly 20 minutes, or until noodles are cooked and the vegetables are done (they should be just fork piercing, not falling apart). The broth will thicken as the noodles cook, because the noodles will grab some of the broth to rehydrate.
- While this concoction is cooking, remove the skin from the chicken, and the chicken from the bones with your hands by ripping and peeling it off (it is very easily removed), and cut it into small chunks or strips.
- Add the chicken back to the pot to heat through, roughly 3-4 minutes.
- Put the chicken pot pie into soup bowls and serve. Yummy!
Of course, being a home cooked meal, serve this with salad and bread. That is really all you need.