Rex Cajun Chicken Pot pie

Servings 8 / Prep time 20 minutes/ Cook time 30 minutes

# Ingredients

* 1 cup peeled and diced potato
* 1 cup sliced carrot
* 1/2 cup butter
* 1 medium onion diced
* 1/2 teaspoon ground pepper
* 1 teaspoon Rex creole seasoning
* 1/2 cup all-purpose flour
* 1 1/2 cups chicken broth
* 1 cup milk
* 3 tablespoons Rex Blackened seasoning.
* 3 chicken breasts
* 1 cup peas, fresh preferred, frozen works well.
* 2 refrigerated pie crusts
* 1 egg beaten together with 1 tablespoon water to make an egg wash

# Directions

* Take 3 chicken breasts and generously cover in blackened seasoning and grill or skillet cook to 160 degrees internal temp, set aside 10 minutes, and then cut into ½ inch cubes.
* In a small pan place carrots and potatoes and bring to a boil for 5-8 minutes to soften. Drain.
* In a pan with 3inch or higher sides melt butter and add onions and sauté for 3-5 minutes.
* Add salt, pepper, and Rex Creole seasoning. To make the roux sprinkle flour on top and cook until lightly brown.
* Slowly stir in the chicken broth and then the milk. Add potatoes and carrots and let simmer for a few minutes to thicken.
* Stir in chicken and peas. Turn heat off.
* Preheat oven to 425 degrees.
* Place one pie crust into the bottom of a deep pie plate. Gently pour filling into pie plate.
* Cover the pie with the second crust and squeeze the two crust together. You can be as fancy as you want on this.
* Gently brush egg white on top of the pot pie and use a knife to cut 3-5 slits to let steam escape.
* Place on a baking sheet as to catch any drippings from the pie and place in oven and bake for 30 minutes.