



PENNSYLVANIA DUTCH CHICKEN POT PIE

★★★★★ [Based on 42 reviews.](#)

SERVES: 6 PREP TIME: 30 MINUTES COOK TIME: 60 MINUTES

Amish [Chicken](#) Pot Pie is a staple in the Pennsylvania Dutch community. Brothy and full of flavor, the homemade noodles add texture and body to this stew. Once you try it, you'll never want gravy-style crusted pot pie again!

INGREDIENTS

Noodles

1 Cup & 1 T All-purpose flour, plus more for rolling

1 Egg

¼ Cup Whole Milk

1 T Unsalted butter, melted

Pinch of salt

Pot Pie

2 [Bell & Evans Bone-in Split Chicken Breasts](#)

8 Cups Chicken broth

4 Medium Yukon gold potatoes, peeled & large diced

3 Medium Carrots, peeled & large diced

2 Large Stalks Celery, diced

1 Medium Sweet Onion, peeled & cut into quarters

Salt & pepper, to taste

Pinch, ground turmeric

PREPARATION

Noodles

1. Blend egg with milk and melted butter.
2. Add liquids to flour and salt.
3. Mix until combined being careful not to overmix.
4. Using extra flour, generously sprinkle dough on both sides to avoid sticking. Roll noodle dough to about 1/8" thickness. Cut into pieces/squares approximately sized 2" by 2". No need to be perfect.
5. Lay pieces onto flour dusted wax or parchment paper. Cover and set aside until needed.
6. NOTE: Feel free to double the noodle recipe if you prefer extra. In the event you do, increase quantity of broth to 10 cups.

Pot Pie

1. In a large stock pot add chicken broth, chicken and a pinch of turmeric.
2. Bring to a slow simmer. Cover and cook for approximately 30-40 minutes until chicken is thoroughly cooked to an internal of 170°F as measured by a meat thermometer. Remove chicken from broth and allow to cool. Once cooled, remove skin and pull meat from the bone into large pieces.
3. To the stock pot add potatoes, carrots, celery and onion. Cook for 10 minutes uncovered at a low simmer.
4. Bring to a boil and slowly add noodles piece by piece. NOTE: A rapid boil is key when adding noodles, otherwise they tend to stick to one another. Once all noodles have been added, reduce heat to a low simmer. Cover and cook for approximately 20 minutes until vegetables & noodles are tender.

5. Uncover, add chicken and continue to cook on a low simmer for another 20 minutes. NOTE: This recipe gets better with time
6. Season with salt & pepper, to taste. Add parsley as garnish.

FEATURED PRODUCT



SPLIT BREASTS

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