

# 11 Pot Pie Recipes



Chicken Pot Pie Recipes and Other Comfort Foods



## 11 Easy Pot Pie Recipes: Chicken Pot Pie Recipes and Other Comfort Foods

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## 11 Pot Pie Recipes: Chicken Pot Pie Recipes and Other Comfort Foods

### Letter from the Editor

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Dear Casserole Cookers,

A pot pie is a classic comfort food that mothers have been making for their family generation after generation. Today, pot pies are just as delicious but more versatile than ever. Not only are there new versions of the classic chicken pot pie, but there are other types as well. Change the meat, change the topping, and you have a completely different meal on your hands. This eCookbook, *11 Pot Pie Recipes: Chicken Pot Pie Recipes and other Comfort Foods*, includes more than just your average chicken pot pie.

Chapter one contains chicken pot pie recipes, but not like your mom used to make. On page 8, you'll find Mini Puff Pastry Chicken Pot Pies that are adorable and a great way to serve individuals in style. There's another mini pot pie recipe in the beef chapter. Beef Pot Pie Cupcakes (p. 9) are made in muffin tins and turn out perfectly. Turkey pot pies are ideal after Thanksgiving, so we've included a few of those in this eCookbook as well. Lastly, we focus on new and interesting pot pies, such as Pizza Pot Pie (p. 15), and Chili Cornbread Pot Pie (p. 13). You'll find a variety of home cooked meals in this eCookbook, *11 Pot Pie Recipes: Chicken Pot Pie Recipes and other Comfort Foods*. Thank you for downloading it, and I hope you enjoy making these comforting meals.

For more great casserole recipes, be sure to visit [AllFreeCasseroleRecipes.com](http://www.AllFreeCasseroleRecipes.com). While you're there, [subscribe to our free newsletter, The Casserole Connection](#), to get free recipes delivered to your inbox every week.

Happy Casserole Cooking!

Sincerely,

*Emily Racette, Editor, AllFreeCasseroleRecipes*

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## CHICKEN POT PIE RECIPES

### CREAMY CHICKEN POT PIE

BY: JUDY HANNEMANN FROM THE MIDNIGHT BAKER

Homemade chicken pot pie is always better than frozen, and it's not as hard to make as you think. Creamy Chicken Pot Pie uses less than ten ingredients and will be done before you know it.



#### Ingredients:

4 cups chicken, cooked and cubed  
1 cup frozen peas, thawed\*  
1 cup fresh/frozen sliced carrots\*  
2 tubes (7.75 to 12-ounce) refrigerated biscuits

#### Sauce Ingredients:

2 cups milk  
4 tablespoons butter  
1/2 cup flour  
1 good-quality chicken stock cube  
1 sprig fresh thyme\* (optional)

#### Directions:

1. Preheat oven to 375 degrees F.
2. Partially cook the sliced carrots.
3. In a large saucepan, melt the butter over low heat. Crush the stock cube (mine was soft so I broke it up by hand, but you could put it in a sandwich bag and use a hammer). Add the crushed stock cube to the butter and stir until dissolved. Add flour, stirring well and making a smooth paste (roux). Cook the roux for about 2 minutes, stirring it constantly. Slowly add the milk stirring constantly to prevent any lumps. Add the thyme, if using. Cook sauce over medium heat until it thickens. Cook for one minute. Set aside.
4. In a large bowl, combine the thawed peas (or add drained canned if using), partially cooked carrots, cubed chicken and sauce. Mix well.
5. Turn into a 3 quart baking dish. Top with biscuits.
6. Bake for 20 to 30 minutes, or until biscuits are golden brown and sauce is bubbling.

\*1 (15-ounce) can peas and carrots may be substituted for the frozen.

\*\*A pinch of dried thyme may be substituted for the fresh.

## CHICKEN POT PIE RECIPES

### CHICKEN NOODLE POT PIE CASSEROLE

BY: [SHERYL FROM LADY BEHIND THE CURTAIN](#)

Chicken Noodle Pot Pie Casserole is the best of both worlds, if your worlds consist of chicken pot pie and chicken noodle soup. It's easy to prepare and can be made ahead of time and put in the freezer. This dish is topped with a layer of crescent rolls, which adds the perfect finishing touch.



#### Ingredients:

3 pounds rotisserie chicken, shredded into large chunks	2 teaspoons salt
12-ounce whole grain extra wide pasta, cooked	1/4 teaspoon black pepper
6 tablespoons Country Crock Original Spread	2 cups frozen peas
1/2 cup plus 4 teaspoons all-purpose flour	2 cups store bought carrots, shredded
4 cups chicken stock	1 large can of store-bought refrigerated crescent rolls
1/2 cup heavy cream	2 tablespoons Country Crock Original Spread, melted
2 teaspoons poultry seasoning	1/4 teaspoon black pepper

#### Directions:

1. Preheat oven to 400 degrees F. Lightly spray a 9 × 13-inch casserole dish with nonstick cooking spray and set aside.
2. Shred the chicken and set aside.
3. Cook pasta according to the package directions.
4. In a large skillet, melt butter. Sprinkle flour over top of melted butter. Whisk the flour into the butter. Continue whisking 10 minutes until the flour reaches a nice brown (This will give the gravy and nutty flavor). Slowly whisk in half of the chicken stock. Whisk until smooth. Add remaining stock, heavy cream, poultry seasoning, salt and pepper. Whisk until smooth and the gravy thickens (about 10 minutes).
5. Add peas, carrots, shredded chicken and cooked pasta. Stir to combine. Pour into prepared casserole dish.
6. Open the can of crescent rolls. Unroll and place on top of the chicken mixture. Press to the edges and seal the perforated seams. Brush on the 2 tablespoons of melted butter and sprinkle with pepper. Cut slits for air vents.

## CHICKEN POT PIE RECIPES

### MINI PUFF PASTRY CHICKEN POT PIES

BY: [KATIE JASIEWICZ FROM KATIE'S CUCINA](#)

Mini Puff Pastry Chicken Pot Pies are not only delicious, they're adorable, too. Just imagine the look on the faces of your dinner guests when they see these cute chicken pot pies on their plates.



#### Ingredients:

- 1 tablespoon chicken fat (or oil)
- 3 carrots peeled and sliced
- 2 celery stalks, diced
- 1 onion, diced
- 1/2 cup frozen peas
- 1/4 cup chicken broth
- 1 teaspoon poultry seasoning
- 2 cups shredded rotisserie chicken, cooked
- 1 tablespoon cornstarch
- 1 1/2 cups whole milk
- 1 tablespoon fresh parsley plus more for garnish

#### Directions:

1. Heat a large pot to medium heat then add chicken fat (or oil), carrots, celery, and onion. Cook for 5 minutes with lid on. Then, add frozen peas, chicken broth and poultry seasoning. Mix well, and cook for an additional 5 minutes with lid on.
2. Once the veggies are soft, sprinkle in cornstarch over veggies, mix well then pour milk into the pot. Mix well and cook for 5 minutes on medium heat. Stir in chicken. Cook for 5 minutes until heated through. Sprinkle 1 tablespoon fresh parsley over the chicken pot pie mixture, stir and turn off heat.
3. While pot pie mixture cooks, preheat oven and cook puff pastry shells to package instructions.
4. Once the puff pastry shells are cooked, cut out the middles, stuff each shell with chicken pot pie filling and then top with puff pastry lid.

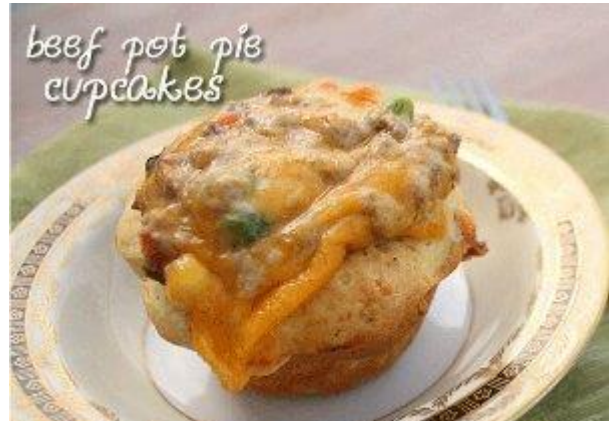


## BEEF POT PIE RECIPES

### BEEF POT PIE CUPCAKES

BY: [AMY BRINKLEY FROM THE BLOND COOK](#)

If you grew up on beef pot pies, then you have to give these new Beef Pot Pie "Cupcakes" a try. This newer version is just as delicious but twice as fun. What's more, they can be an appetizer, a main meal, or a snack - whatever you want!



#### Ingredients:

1/4 pound lean ground beef, browned and drained well  
1 cup frozen mixed vegetables  
1 can (10 3/4-ounce) condensed cream of mushroom soup  
12 Pillsbury Grands home style refrigerated biscuits  
2 cups shredded sharp Cheddar cheese, divided  
1/2 teaspoon garlic powder  
1 teaspoon Worcestershire sauce  
Fresh ground pepper, to taste

#### Directions:

1. Preheat oven to 400 degrees F.
2. In a large bowl, mix ground beef, vegetables, cream of mushroom soup, cheese, garlic powder, Worcestershire sauce, and black pepper. Reserve half of the cheese for topping.
3. Spray muffin tin with cooking spray. Form biscuits to each muffin cup.
4. Spoon beef mixture evenly into each cup. Top with remaining cheese.
5. Bake for 12 to 15 minutes, or until biscuits are golden brown and cheese is melted.

## 11 Pot Pie Recipes: Chicken Pot Pie Recipes and Other Comfort Foods

### BEEF POT PIE RECIPES

#### CURRIED BEEF POT PIE

BY: [JENNIFER HILL FROM FOODESS](#)

If you fused American and Indian food into one comfort meal, you would wind up with Curried Beef Pot Pie. Ground beef, curry, and veggies make a delicious marriage in this pot pie recipe. The herb biscuit topping adds another layer of tastiness.



#### Filling Ingredients:

2 tablespoons canola oil  
1 tablespoon butter  
1 tablespoon whole cumin seeds  
1 large onion, diced  
1 jalapeno pepper, sliced  
1 pound ground beef  
1 tablespoon grated fresh ginger  
2 tablespoons curry powder  
1/4 teaspoon cayenne pepper  
1/3 cup raisins  
1 cinnamon stick  
Salt, to taste

#### Directions:

1. Heat oil and butter in a medium-sized Dutch oven over medium heat. Add cumin seeds and allow to sizzle until fragrant, about 1 minute. Add onions and cook, stirring frequently, until golden brown; about 10 minutes. Add jalapeno and ginger and cook 1 to 2 minutes. Add ground beef and cook, stirring to break up large pieces, until cooked through. Add spices (including cinnamon stick), potatoes and carrot, and enough water to cover by 1 inch. Cover and reduce heat to low; cook 30 minutes. Remove cover and continue to cook until most of the liquid evaporates and the curry is thick. Add peas and cilantro at the last minute, to preserve their bright green color.
2. Meanwhile, preheat oven to 400 degrees F. In a large bowl, whisk together flour, baking powder and salt. Cut in butter using a pastry cutter, two knives, or your fingers (work quickly so you don't warm the butter). Stir in the herbs. Add milk, and toss with a fork to combine. Transfer dough to a floured work surface and knead gently, 10 to 15 strokes. Roll out to 1/2 inch thickness, and cut rounds using a circle-shaped biscuit cutter or an overturned glass. Very gently re-roll out remaining dough scraps once more and repeat circle-cutting.
3. Place biscuit rounds directly on top of curry filling in Dutch oven, overlapping in concentric circles. Fill in any gaps with leftover scraps of dough, tucking them under the more nicely formed circles to hide them. Transfer immediately to hot oven and bake 20 to 25 minutes, until golden brown.

2 large potatoes, peeled and diced  
1 large carrot, peeled and diced  
1 cup peas, fresh or frozen  
Salt to taste

2 tablespoons fresh cilantro, minced

#### Topping Ingredients

2 cups all-purpose flour  
1 tablespoon baking powder  
1/2 teaspoon salt  
1/3 cup cold butter, cut into 1/2 inch cubes  
3/4 cup milk  
1 tablespoon green onion, minced  
1 tablespoon fresh cilantro, minced

## TURKEY POT PIE RECIPES

### LEFTOVER TURKEY POT PIES

BY: [ANNIE WITKAMP FROM THE DABBLE](#)

Leftover turkey casseroles are wonderful to make after the holidays. This Leftover Turkey Pot Pie is absolutely heavenly. It calls for stuffing and cranberry sauce, which makes it taste like a whole Thanksgiving dinner in just one dish. Bake it in one pot or four individual ramekins.



#### Ingredients:

2 tablespoons butter	1/2 cup leftover cranberry sauce (optional)
1/2 small onion, chopped	Leftover stuffing (optional)
2 stalks celery, chopped	1 prepared puff pastry, breadcrumbs with butter, or pie crust
3 carrots, chopped	Egg wash (1 egg, lightly beaten with 1 teaspoon of water)
2 teaspoon Herbes de Provence (optional)	
3 tablespoons flour	
3 to 4 cups stock (turkey or chicken)	
1/4 to 1/2 cup leftover gravy (optional)	
2 potatoes, peeled and diced	
2 cups shredded turkey	
2 tablespoons chopped parsley	
1 cup frozen peas, thawed	

#### Directions:

1. Preheat oven to 350 degrees F.
2. Melt butter in a saucepan. Cook the chopped onion until tender. Stir in celery and carrots and cook for a few minutes, then stir in Herbes de Provence (optional) and flour. Cook for an additional 2 minutes. Add the stock and gravy (optional) and bring to a simmer. Add the potatoes and simmer until tender. Then, stir in the turkey, parsley and peas.
3. Pour mixture into baking dish or 4 ramekins and top with optional stuffing and cranberry sauce.
4. Top the mixture with puff pastry (or pie crust), with edges hanging over the side and brush with egg wash. Bake for 20 to 30 minutes, until crust is golden.

## TURKEY POT PIE RECIPES

### TURKEY PULL-APART POT PIE

BY: [TIFFANY AND CAROLE FROM TOOT SWEET 4 TWO](#)

Turkey Pull-Apart Pot Pie is the perfect meal for the day after Thanksgiving. This recipe conveniently uses leftover turkey to make a creamy and delicious pot pie. The turkey is nestled in a rich homemade white sauce with carrots, onions, celery, and peas. Canned biscuits top this turkey pot pie that can be baked in either a casserole dish or individual ramekins.



#### Ingredients:

1 cup carrots, peeled and chopped  
2 celery stalks, chopped  
1/2 yellow or white onion, chopped  
6 tablespoons butter (1/3 cup)  
6 tablespoons flour (1/3 cup)  
2 cups whole milk

1 cup heavy cream  
Salt and pepper, to taste  
1 tablespoon Dijon mustard  
1 cup frozen peas, cooked  
2 cups cooked turkey, chopped  
1 can Jumbo biscuits (8 to a can)

#### Directions:

1. Preheat oven to 375 degrees F.
2. Chop carrots, celery and onion. Melt butter in large sauté pan. Add carrots, celery and onion and sauté stirring occasionally until carrots are fork-tender (about 10 minutes).
3. In the meantime, place frozen peas in a microwave dish with about 1/2 cup water. Microwave peas for 3 minutes and drain in a strainer; set aside.
4. Chop turkey meat into bite-sized chunks. Add flour to butter and carrot/celery/onion mixture; stir to combine; cook about 2 minutes.
5. Add milk and heavy cream all at once to butter/veggie mixture and stir constantly until mixture is thickened.
6. Taste and correct seasonings with salt and pepper. Add cooked peas and cooked turkey and stir to combine.
7. Divide creamed veggie/turkey mixture into 4 six-inch individual, oven-proof bowls.
8. Open canned biscuits. Cut each biscuit into quarters. Roll each biscuit quarter between the palms of your hands to make little balls. Top each bowl with 8 biscuit balls. Place all four bowls onto a baking sheet.
9. Bake for about 20 minutes (check at the 15 minute point) until biscuit top is a golden brown.

## UNIQUE POT PIE RECIPES

### CHILI CORNBREAD POT PIE

BY: [ANDI GLEESON FROM THE WEARY CHEF](#)

Here's a pot pie recipe unlike any other. Chili Cornbread Pot Pie is filled with all sorts of flavors, such as Mexican spices and jalapenos. The meat and bean mixture has a south-of-the-border flair and sits underneath a cornbread topping.



#### Ingredients:

1 medium onion, diced	1 1/4 cup buttermilk*
1 pound ground beef or turkey	1 egg
1 tablespoon chili powder	2 tablespoons vegetable oil
1 teaspoon ground cumin	1 1/4 cup cornmeal
1 teaspoon dried oregano	1/2 cup flour
3/4 teaspoon kosher salt	3/4 teaspoon kosher salt
1/2 teaspoon garlic powder	3/4 teaspoon baking soda
1/4 teaspoon cayenne pepper (optional)	1 cup shredded Mexican cheese
1 (28-ounce) can diced tomatoes, drained	1 jalapeno, thinly sliced, or 1/4 cup pickled jalapeno slices (optional)
1 (15-ounce) can black beans, rinsed and drained	

#### Directions:

1. Preheat oven to 400 degrees F. Spray a 9 x 13 inch pan with cooking spray.
2. Spray a large skillet with cooking spray, and heat over medium-high heat. Sauté onion for 3 to 5 minutes, until translucent. Add meat, chili powder, cumin, oregano, salt, garlic powder, and cayenne pepper. Stir together, and brown and crumble meat until almost cooked through.
3. Stir in tomatoes and beans, and bring to a simmer. Reduce heat to medium, and simmer for about 5 minutes.
4. Meanwhile, in a large bowl, whisk together buttermilk, egg, and vegetable oil. Add cornmeal, flour, salt, and baking soda, and stir together until combined.
5. Transfer meat mixture to baking dish. Sprinkle cheese over the top. Pour cornbread batter evenly over meat, and arrange jalapeno slices over the top (if desired).
6. Bake for 25 to 30 minutes, until cornbread topping is evenly browned.

*\*Buttermilk substitution: add 1 1/2 tablespoons lemon or lime juice to regular milk and let stand for a few minutes*

## UNIQUE POT PIE RECIPES

### VEGGIE POT PIE CUPCAKES

BY: [MELISSA WILLIAMS FROM PERSNICKETY PLATES](#)

These Veggie Pot Pie Cupcakes are as delicious as they are cute. Feel free to use whatever you have in the house. This will be your next go-to pot pie recipe. Cute, delicious, and healthy. What's not to love?



#### Ingredients:

2 cans Pillsbury Grands biscuits	1 can cream of onion soup
1/4 onion, diced	1/4 cup shredded cheese (I used a Colby Jack blend)
1 zucchini, diced	1 teaspoon salt
1 yellow squash, diced	1 teaspoon freshly ground black pepper
6 baby carrots, chopped	1 teaspoon garlic pepper
2 handfuls frozen green beans	Extra virgin olive oil

#### Directions:

1. Preheat the oven to 400 degrees F. Lightly spray a muffin pan with non-stick spray and set aside.
2. Dice up your onion, carrots, zucchini and squash so the pieces are approximately the same size.
3. Heat olive oil in a skillet over medium high heat. Add your veggie mixture, season (you can use what I suggested or pick your own) and cook until tender, approximately 5 minutes.
4. Remove from heat and add cream of onion soup (I also added a little water at this point - just enough to get the soup from the bottom of the can) and cheese. Stir to combine.
5. Line each cup of the muffin pan with a biscuit, pressing into the bottom and up the sides. Spoon the veggie mixture evenly into each cup.
6. Bake for 12 to 15 minutes or until set and slightly golden. I slid a cookie sheet on the rack underneath the pot pies in case there was any overflow.
7. Let them cool for a few minutes before removing from cupcake pan.

*Note: Biscuits come 8 to a can so you'll have 4 biscuits leftover. Bake them now or it's over for them - you can't save them once they've been opened.*

## UNIQUE POT PIE RECIPES

### PIZZA POT PIE

BY: [AMY FROM OH, BITE IT](#)

You've heard of pizza pie before, but what about Pizza Pot Pie? We'll you can now say that you've been informed about this unique pot pie recipe. It may sound strange at first, but it's actually a natural fit. Get out your fork and dig in!



#### Ingredients:

1 box of Pillsbury Pie Crust (the 2 pack)  
2 cups shredded mozzarella cheese  
1 pound sausage, mostly cooked  
8 ounce cream cheese  
1 cup cherry tomatoes, sliced in half  
1/4 cup black olives  
Handful of sliced pepperoni  
Oregano  
Egg wash (1 egg, lightly beaten with 1 teaspoon of water)

#### Directions:

1. Preheat oven to 350 degrees F.
2. Blend together (in food processor, or by hand) the cream cheese, mozzarella, and oregano until smooth. Set aside.
3. Brown the sausage until it's either fully cooked, or almost done cooking through. Add the cheese mixture in with the sausage mixture. Fold in the tomatoes and black olives, until it's all combined.
4. Place one of the pie crusts evenly into the bottom of the pan and fill it with the filling.
5. Top it with the other pie crust and crimp the edges to seal it.
6. Slice an "X" into the center for steam release.
7. Brush the top with some egg wash.
8. Sprinkle it with Oregano, and top it with as much pepperoni as you'd like.
9. Bake for 35 to 45 minutes, or until golden and hot. Let it cool before cutting.

## UNIQUE POT PIE RECIPES

### BISCUITS AND GRAVY POT PIE

BY: [JUDY HANNEMANN FROM THE MIDNIGHT BAKER](#)

Biscuits and Gravy Pot Pie may sound complicated to make, but it's really quite easy. Made with 5 simple ingredients, breakfast will be done in no time at all.



#### Ingredients:

- 1 package (8-count) large refrigerated biscuits
- 1 roll (16-ounce) bulk sausage
- 2 1/2 cups milk
- 3 tablespoons butter
- 1/4 cup flour
- 1 teaspoon salt
- 1/2 teaspoon pepper

#### Directions:

1. Brown sausage meat, breaking up lumps. Drain and set aside.
2. Preheat oven to 350 degrees F. Cut each biscuit into quarters. Place half of the cut up biscuits on the bottom of a 1.5 quart casserole dish. Bake for 10 minutes.
3. Meanwhile, prepare sausage gravy by melting butter over medium heat in a medium saucepan. Add flour (make a roux) and whisk so there are no lumps. Cook roux over medium heat about 2 minutes, stirring constantly. While whisking, add milk slowly, making sure there are no lumps. Add salt and pepper. Cook sauce until it begins to thicken. Add cooked sausage.
4. Remove baking dish with partially-baked biscuits from the oven. Pour sausage gravy on top of biscuit crust. Place remaining biscuits on top of the casserole; return to oven and bake an additional 25 to 30 minutes, or until top biscuits are golden brown.



## 11 Pot Pie Recipes: Chicken Pot Pie Recipes and Other Comfort Foods

### THANK YOU

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THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:

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[Judy Hannemann from The Midnight Baker](#)

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[Andi Gleeson from The Weary Chef](#)

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[Sheryl from Lady Behind the Curtain](#)

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