



Amish Pot Pie

Ingredients:

➤ *Broth*

- 1 whole chicken
- 10 cups of water
- 1 large onion chopped
- 2 stalks of celery chopped
- 2 carrots chopped
- 2 tsp salt
- ½ tsp black pepper
- 1-2 bay leaves

➤ *Pot Pie Squares and Noodles*

- 2 cups all - purpose flour
- 1 tsp salt
- 1 egg
- ½ cup water

➤ *Stew*

- 2 - 3 potatoes peeled and cubed
- Additional salt and pepper to taste
- Fresh parsley (optional)



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Instructions:

➤ *Broth*

1. In a large pot, combine the chicken, water, onion, celery, carrots, salt, pepper, and bay leaves.
2. Bring to a boil, then reduce to a simmer for 1 to 1 ½ hours until the chicken is tender.
3. Remove chicken and let cool slightly.
4. Strain the broth and return it to the pot.
5. Remove chicken meat from the bones and shred it.

➤ *Pot Pie Squares*

1. In a bowl, mix flour and salt.
2. Add egg and water; stir until a dough forms.
3. Knead briefly until smooth.
4. Roll out on a floured surface thin.
5. Cut into 1.5 inch squares.
6. Let them rest while the broth heats.

➤ *Pot Pie*

1. Bring broth back to a gentle boil.
2. Add potatoes and noodles; cook for 10 minutes.
3. Drop the pot pie squares in one at a time, stirring gently so they don't stick.
4. Add the chicken back in.
5. Simmer 20-25 minutes, stirring occasionally, until the noodles are tender and the broth thickens.
6. Taste and adjust seasoning.