

Chicken Pot Pie

2 quarts chicken broth
1/2 cup shredded/diced carrots
1/2 cup diced onion
1/2 cup diced celery
4 cups potatoes (I keep the peels on)
2 cups cooked, shredded chicken
1 tsp. garlic powder
1 tsp. parsley
1/2 tsp. salt
1/4 tsp. pepper
a sprig or two of saffron
Pat of butter, or drizzle of olive oil

Dough ingredients:

1 egg
1/2 egg shell of water
3/4 cup flour (ish)
pinch of salt

Melt a pat of butter in a large saucepan. Saute celery, onions, and carrots with garlic, parsley, salt, and pepper. Stir until softened and fragrant. Add chicken broth, chicken, saffron, and potatoes and simmer on medium low.

While potatoes are softening make dough. Crack an egg into a bowl. Take half an egg shell, fill with water and add to bowl. Add a pinch of salt. Have 3/4 c. flour available. Add flour slowly until you create a smooth noodle dough. You may need more or less flour. Roll out thinly. Dough should be smooth, but not sticky. Cut into one inch squares. (Josh likes when I double the noodles.)

When potatoes are soft, drop pot pie noodles into soup. Be careful to not drop them all on top of each other. Cook for a few more minutes until doodles are soft. Enjoy!

From the Kitchen of:
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