

MRS PUMPKINS CHICKEN PIE COOKING INSTRUCTIONS

MRS. PUMPKIN'S CHICKEN PIE COOKING INSTRUCTIONS

MRS. PUMPKIN'S CHICKEN PIE IS A COMFORTING DISH THAT HAS DELIGHTED FAMILIES FOR GENERATIONS. THIS SAVORY PIE COMBINES TENDER CHICKEN WITH A RICH, CREAMY SAUCE AND SEASONAL VEGETABLES, ALL ENCASED IN A FLAKY, GOLDEN CRUST. WHETHER IT'S A FAMILY DINNER OR A HOLIDAY GATHERING, THIS RECIPE IS SURE TO IMPRESS. BELOW, WE WILL PROVIDE A STEP-BY-STEP GUIDE TO CREATING THIS DELIGHTFUL DISH, ALONG WITH TIPS AND TRICKS TO ENSURE YOUR PIE TURNS OUT PERFECTLY EVERY TIME.

INGREDIENTS

TO MAKE MRS. PUMPKIN'S CHICKEN PIE, YOU WILL NEED THE FOLLOWING INGREDIENTS:

FOR THE PIE FILLING

- 2 CUPS COOKED CHICKEN, SHREDDED OR CUBED
- 1 CUP CHICKEN BROTH
- 1 CUP HEAVY CREAM
- 1 CUP FROZEN MIXED VEGETABLES (PEAS, CARROTS, CORN)
- 1 MEDIUM ONION, DICED
- 2 CLOVES GARLIC, MINCED
- 1 TEASPOON DRIED THYME
- 1 TEASPOON DRIED ROSEMARY
- SALT AND PEPPER TO TASTE

FOR THE PIE CRUST

- 2 CUPS ALL-PURPOSE FLOUR
- 1 TEASPOON SALT
- 3/4 CUP UNSALTED BUTTER, CHILLED AND CUBED
- 6-8 TABLESPOONS ICE WATER

FOR THE EGG WASH

- 1 EGG
- 1 TABLESPOON MILK

EQUIPMENT NEEDED

BEFORE YOU START COOKING, ENSURE YOU HAVE THE FOLLOWING KITCHEN TOOLS AT HAND:

- MIXING BOWLS
- ROLLING PIN
- PIE DISH (9-INCH)
- SAUCEPAN
- WHISK
- BAKING SHEET
- KNIFE AND CUTTING BOARD

PREPARATION STEPS

NOW THAT YOU HAVE ALL YOUR INGREDIENTS AND TOOLS READY, LET'S DIVE INTO THE PREPARATION STEPS.

STEP 1: PREPARE THE PIE CRUST

1. MIX THE DRY INGREDIENTS: IN A LARGE MIXING BOWL, COMBINE THE FLOUR AND SALT. MIX WELL TO ENSURE THE SALT IS EVENLY DISTRIBUTED.
2. CUT IN THE BUTTER: ADD THE CHILLED, CUBED BUTTER TO THE FLOUR MIXTURE. USE A PASTRY CUTTER OR YOUR FINGERS TO MIX UNTIL THE MIXTURE RESEMBLES COARSE CRUMBS.
3. ADD ICE WATER: GRADUALLY ADD THE ICE WATER, ONE TABLESPOON AT A TIME, MIXING UNTIL THE DOUGH COMES TOGETHER. YOU MAY NOT NEED ALL THE WATER.
4. CHILL THE DOUGH: DIVIDE THE DOUGH IN HALF, SHAPE EACH HALF INTO A DISK, AND WRAP IN PLASTIC WRAP. REFRIGERATE FOR AT LEAST 30 MINUTES.

STEP 2: MAKE THE FILLING

1. SAUTÉ THE VEGETABLES: IN A SAUCEPAN OVER MEDIUM HEAT, ADD A TABLESPOON OF OIL OR BUTTER. SAUTÉ THE DICED ONION UNTIL TRANSLUCENT, ABOUT 3-4 MINUTES. ADD THE MINCED GARLIC AND COOK FOR AN ADDITIONAL 1 MINUTE.
2. ADD CHICKEN AND BROTH: STIR IN THE SHREDDED OR CUBED CHICKEN AND POUR IN THE CHICKEN BROTH. BRING THE MIXTURE TO A SIMMER.
3. INCORPORATE CREAM AND SEASONINGS: ADD THE HEAVY CREAM, FROZEN MIXED VEGETABLES, THYME, ROSEMARY, SALT, AND PEPPER. CONTINUE TO SIMMER FOR ABOUT 5-10 MINUTES, ALLOWING THE FILLING TO THICKEN SLIGHTLY.
4. COOL THE FILLING: REMOVE FROM HEAT AND LET THE FILLING COOL WHILE YOU ROLL OUT THE DOUGH.

STEP 3: ROLL OUT THE DOUGH

1. PREPARE THE SURFACE: LIGHTLY FLOUR YOUR COUNTERTOP OR A LARGE CUTTING BOARD.
2. ROLL OUT THE DOUGH: TAKE ONE DISK OF CHILLED DOUGH AND ROLL IT OUT INTO A CIRCLE ABOUT 12 INCHES IN DIAMETER. ENSURE IT'S EVEN IN THICKNESS.
3. TRANSFER TO PIE DISH: CAREFULLY PLACE THE ROLLED-OUT DOUGH INTO A 9-INCH PIE DISH, PRESSING IT GENTLY AGAINST THE BOTTOM AND SIDES. TRIM ANY EXCESS DOUGH HANGING OVER THE EDGES.

STEP 4: ASSEMBLE THE PIE

1. ADD THE FILLING: SPOON THE COOLED CHICKEN FILLING INTO THE PIE CRUST, SPREADING IT EVENLY.
2. TOP WITH SECOND CRUST: ROLL OUT THE SECOND DISK OF DOUGH IN THE SAME MANNER AS THE FIRST. PLACE IT OVER THE FILLING, TRIMMING AND CRIMPING THE EDGES TO SEAL THE PIE.
3. CUT VENT HOLES: USING A SHARP KNIFE, CUT A FEW SLITS IN THE TOP CRUST TO ALLOW STEAM TO ESCAPE DURING BAKING.

STEP 5: APPLY THE EGG WASH

1. PREPARE THE EGG WASH: IN A SMALL BOWL, WHISK TOGETHER THE EGG AND MILK.
2. BRUSH THE CRUST: USING A PASTRY BRUSH, APPLY THE EGG WASH EVENLY OVER THE TOP CRUST. THIS WILL GIVE THE PIE A BEAUTIFUL GOLDEN COLOR WHEN BAKED.

BAKING INSTRUCTIONS

NOW THAT YOUR PIE IS ASSEMBLED, IT'S TIME TO BAKE IT.

1. PREHEAT THE OVEN: PREHEAT YOUR OVEN TO 425°F (220°C).
2. PREPARE FOR BAKING: PLACE THE PIE ON A BAKING SHEET TO CATCH ANY DRIPS WHILE BAKING.
3. BAKE THE PIE: BAKE THE CHICKEN PIE IN THE PREHEATED OVEN FOR 30-35 MINUTES, OR UNTIL THE CRUST IS GOLDEN BROWN AND THE FILLING IS BUBBLY.
4. COOL BEFORE SERVING: ONCE BAKED, REMOVE THE PIE FROM THE OVEN AND ALLOW IT TO COOL FOR 10-15 MINUTES BEFORE SLICING AND SERVING.

SERVING SUGGESTIONS

MRS. PUMPKIN'S CHICKEN PIE IS A VERSATILE DISH THAT PAIRS WELL WITH VARIOUS SIDES. HERE ARE SOME SERVING SUGGESTIONS:

- GREEN SALAD: A FRESH GREEN SALAD WITH A LIGHT VINAIGRETTE CAN BALANCE THE RICHNESS OF THE PIE.
- MASHED POTATOES: CREAMY MASHED POTATOES COMPLEMENT THE FLAVORS OF THE PIE AND ADD A HEARTY TOUCH.
- STEAMED VEGETABLES: BROCCOLI, GREEN BEANS, OR ASPARAGUS CAN ADD COLOR AND NUTRITION TO YOUR MEAL.

TIPS FOR SUCCESS

TO ENSURE THAT YOUR CHICKEN PIE TURNS OUT PERFECTLY, CONSIDER THE FOLLOWING TIPS:

- USE LEFTOVER CHICKEN: THIS RECIPE IS PERFECT FOR USING LEFTOVER ROTISSERIE CHICKEN OR ANY COOKED CHICKEN YOU HAVE ON HAND.
- DON'T OVERMIX THE DOUGH: WHEN PREPARING THE PIE CRUST, BE CAREFUL NOT TO OVERMIX. THIS CAN LEAD TO A TOUGH CRUST.
- ADD A SPLASH OF WINE: FOR ADDED DEPTH OF FLAVOR, CONSIDER ADDING A SPLASH OF WHITE WINE TO THE FILLING WHILE IT SIMMERS.
- MAKE AHEAD: YOU CAN PREPARE THE FILLING AND THE CRUST A DAY IN ADVANCE. ASSEMBLE AND BAKE WHEN YOU'RE READY TO SERVE.

CONCLUSION

MRS. PUMPKIN'S CHICKEN PIE IS MORE THAN JUST A MEAL; IT'S A WARM, COMFORTING DISH THAT BRINGS PEOPLE TOGETHER. WITH ITS DELICIOUS FILLING AND FLAKY CRUST, IT'S A RECIPE THAT IS BOUND TO BECOME A FAMILY FAVORITE. BY FOLLOWING THESE COMPREHENSIVE COOKING INSTRUCTIONS, YOU CAN CREATE A PIE THAT IS NOT ONLY DELIGHTFUL BUT ALSO A TESTAMENT TO THE LOVE AND CARE THAT GOES INTO HOME-COOKED MEALS. ENJOY EVERY BITE OF THIS CLASSIC DISH, AND SHARE IT WITH THOSE YOU CHERISH MOST!

FREQUENTLY ASKED QUESTIONS

WHAT ARE THE MAIN INGREDIENTS NEEDED FOR MRS. PUMPKIN'S CHICKEN PIE?

THE MAIN INGREDIENTS INCLUDE COOKED CHICKEN, PIE CRUSTS, CREAM OF CHICKEN SOUP, MIXED VEGETABLES, AND SEASONINGS LIKE SALT AND PEPPER.

HOW LONG DOES IT TAKE TO PREPARE MRS. PUMPKIN'S CHICKEN PIE?

PREPARATION TIME IS TYPICALLY ABOUT 20 MINUTES, WITH AN ADDITIONAL 30-40 MINUTES FOR BAKING.

CAN I USE STORE-BOUGHT PIE CRUSTS FOR MRS. PUMPKIN'S CHICKEN PIE?

YES, USING STORE-BOUGHT PIE CRUSTS IS A CONVENIENT OPTION AND WORKS WELL FOR THIS RECIPE.

WHAT TEMPERATURE SHOULD I PREHEAT THE OVEN TO FOR BAKING THE CHICKEN PIE?

PREHEAT THE OVEN TO 425°F (220°C) BEFORE BAKING THE CHICKEN PIE.

IS THERE A VEGETARIAN VERSION OF MRS. PUMPKIN'S CHICKEN PIE?

YES, YOU CAN SUBSTITUTE THE CHICKEN WITH A MIX OF YOUR FAVORITE VEGETABLES AND USE VEGETABLE BROTH INSTEAD OF CREAM OF CHICKEN SOUP.

HOW CAN I MAKE THE CHICKEN PIE MORE FLAVORFUL?

YOU CAN ENHANCE THE FLAVOR BY ADDING HERBS LIKE THYME OR ROSEMARY, AND USING HOMEMADE STOCK INSTEAD OF CANNED SOUP.

[Mrs Pumpkins Chicken Pie Cooking Instructions](#)

Mrs Pumpkins Chicken Pie Cooking Instructions

Related Articles

- [mta bus driver exam](#)
- [my favorite part of the story worksheet](#)
- [my life in the bush of ghosts](#)

[Back to Home](#)