

Leftover Chicken Pot Pie

2 pie crusts (see Grandma's Pie Crust)
2 c. leftover Potatoes and Peas
1 c. leftover Mushrooms and Pattypan Squash, chopped
2 packed c. leftover Roasted Chicken, chopped
1 carrot, diced and cooked
¼ c. frozen corn
¼ c. leftover Chicken Gravy
Pepper, to taste

Roll out bottom pie crust, add to pie pan, and puncture with a fork to prevent air bubbles in crust. Set aside.

Add all other ingredients to a bowl and mix together well. Season with additional pepper, to taste. Pour into pie pan.

Roll out second pie crust, and add to the top of pot pie. Trim edges of crust, then seal edges with a fork. Cut steam vents into the top of the crust.

Bake pot pie at 350 degrees for 60-75 minutes, until golden brown.