

Racheal Ray's Italian Chicken Pot Pie

from Nancy

I saw this recipe on TV Wednesday and made it tonight for Wayne and the kids. It was a huge hit! Racheal Ray says it is supposed to be ready in 30 minutes, but it took about 40 minutes start to finish. It makes a 9" x 13" casserole.

Combine and saute in a large pan:

2 tbsp. oil

1 small bag frozen pearl onions _or_ 2 med. onions, chopped

3 ribs celery, chopped

1 pkg fresh mushrooms, sliced

10 - 12 baby carrots, sliced in circles

4 cloves garlic, chopped

When the onion is clear, add 1/4 c. flour. Stir to coat the vegetables. Stir in 1 can chicken broth and 1/2 pint heavy whipping cream. Reduce heat. Add some salt and pepper.

Remove all skin and bones from one cooked rotisserie chicken. Chop the meat and add to the pot. Stir in 1 pint of tiny tomatoes, 1/2 c. chopped fresh parsley, 1 pkg chopped fresh basil, and 1 cup frozen peas.

Transfer mixture to a 9" x 13" casserole. Slice one log of Italian flavor polenta into 1/4" slices. Cover top of the casserole with overlapped slices of polenta and sliced mozzarella cheese (I used queso asadero instead). Heat about 15 minutes in a 350 degree oven until the cheese is melted.