

# Chickpea Chicken Pot Pie



## Ingredients

- 2 (15oz) cans chickpeas, drained and rinsed
- 1 ½ cups chicken or vegetable broth
- 1 tbsp cooking oil
- 1 small onion, diced (or 1 tsp onion powder)
- ½ tsp garlic powder
- 1 tsp poultry seasoning (or ½ tsp thyme + ½ tsp parsley)
- 1 can mixed vegetables, drained
- 1 can condensed cream of mushroom or chicken soup
- 1 (4.5oz) can chicken
- 1 package premade pie crusts or homemade (needs 2 ½ cups all purpose flour, 1 cup butter, 1 tsp salt 6-8 tbsp cold water)

## Instructions

1. Start on the filling by heating the cooking oil in a large skillet or pot over medium heat. If using fresh onion, add and cook for 5 minutes. If not, begin with the chickpeas, mixed vegetables, broth, seasonings, and chicken. Stir and bring to a gentle simmer.
2. Add the condensed soup, and simmer for another 10-15 minutes.
3. Thaw the premade pie crusts, or prepare your own homemade.
4. (To prepare the homemade pie crusts, gather the ingredients and mix the flour and salt in a bowl. Cut in the cold butter until crumbly with small, pea-size pieces. Add the cold water, 1 tbsp at a time, just until the dough comes together. Divide in two, wrap, and chill for 30 minutes. Roll out and use for the pot pie)
5. Preheat the oven to 375 degrees F. Place the bottom crust event into a piw dish and spoon the filling evenly into the crust.
6. Add the top crust, crimp the edges down, and cut 2-3 slits in the top to vent.
7. Place on a baking sheet, and bake for 40-45 minutes until the crust is golden.
8. Let rest for 10-15 minutes before slicing.

