

# CHICKEN POT PIE SOUP

## With Pie Crust Crackers

### For the Pie Crust Crackers:

1¼	Cups	A.P. Flour
½	Teaspoon	Salt
1	Stick	Butter, very cold, cubed
¼	Cup	Water, very cold

### For the Soup:

6	Cups	Chicken Stock
1	Large	Potato, peeled & cubed
1	Medium	Carrot, peeled & diced
1	Small	Onion, peeled & chopped medium
1	Teaspoon	Salt
¼	Teaspoon	Black Pepper
4	Tablespoons	Butter
¼	Cup	A.P. Flour
1½	Cups	Half & Half
1	Cup	Peas, frozen
1	Cup	Corn, fresh or frozen
2½	Cups	Chicken, cooked & cubed
2	Teaspoons	Worcestershire Sauce



### Directions:

1. In a food processor, pulse the flour and salt until combined. Add butter and pulse until butter is incorporated. Add water and pulse until dough forms. Remove dough and wrap tightly in plastic wrap. Refrigerate 30 minutes.
2. Place dough on parchment paper and roll out ¼ inch thick. Place parchment on sheet tray and prick dough all over with a fork. Bake at 375° for 25 to 30 minutes.
2. Bring stock to a boil and add potatoes, carrots, onions, salt & pepper. Reduce heat and simmer until potatoes are tender – about 15 to 20 minutes.
3. Melt butter in a medium sauté pan. Whisk in flour and cook over medium heat about 3-4 minutes, stirring often, to make a roux. Add half & half and cook until thick.
4. Add half & half mixture to the stock mixture, along with the corn, peas, chicken and Worcestershire sauce. Stir well to combine. Simmer until all ingredients are heated through. Serve with pie crust crackers.