

CHICKEN POT PIE SOUP WITH PIE CRUST CRACKERS

SERVINGS: 4-6 | PREP TIME: 35 MINS | COOK TIME: 15 MINS

- In a large soup pot or Dutch oven melt butter over medium-high heat. Add onion, celery and carrot and sauté for 3 to 4 minutes; until veggies start to soften.
- Add garlic and cook for another 30 seconds.
- Add flour, stir well and cook for another 30 seconds.
- Add cooked chicken, potatoes, broth, milk and thyme and bring everything to simmer; be sure not to bring it to a boil as you do not want to scald the milk. Reduce heat to medium-low and simmer for 15 minutes or until soup is thickened and potatoes are cooked through.
- In the meantime, preheat oven to 400°F. Using a small cookie cutter or drinking glass to cut store-bought pie crust dough into discs.
- Transfer the pie crust crackers to a baking sheet and brush with egg wash. Sprinkle with onion powder, thyme, salt and pepper.
- After the soup has simmered for 15 minutes, remove the stem from the thyme and add frozen peas and corn and cook for another 2 to 3 minutes.
- Season with salt and pepper to taste and serve with crackers.

FOR THE SOUP

- 1 TBSP. butter
- 1 yellow onion, finely diced
- 3 celery ribs, finely diced
- 3 carrots, finely diced
- 2 cloves garlic, minced
- 1/4 cup flour
- 2 cups chicken, cooked and shredded
- 2 potatoes, peeled and finely diced
- 3 cups chicken broth
- 2 cups milk
- 1 sprig fresh thyme
- 1 cup peas, fresh or frozen
- 1 cup corn, fresh or frozen

FOR THE CRACKERS

- 1 store-bought pie crust dough, chilled
- 1 egg, beaten
- 1/2 tsp. onion powder
- 1/2 dried thyme
- Salt and pepper to taste