Macy’s Chicken Pot Pie

1 sheet Frozen pie dough, thawed
3 tablespoon Butter
¼ cup Flour
2 cup Chicken broth
To taste Kosher salt
To taste Black Pepper, freshly ground
12 ounce Chicken breast, cooked
¼ cup Baby frozen peas, thawed
¼ cup Fresh corn, cut off the cob
2 tablespoon Leeks, cut into half moons
¼ cup Carrot, diced

Preheat oven to 350 degrees.

**Dough:** Have ready 4 individual casseroles with 1 ½ - 2 cup capacity. Cut circles from the pie dough to fit the tops of the casseroles. Then make a long S cut in the center of the dough, brush the dough with ice water and bake in the oven until golden brown and flaky, about 10 to 15 minutes. Remove from the oven and let cool. Keep at room temperature.

**Separately blanch the vegetables:** Set large bowl with ice off to side. Place corn and leeks in boiling water for about 20 seconds, carrots for about 2 minutes, or until tender but firm. Place in an ice bath to stop the cooking process and retain their bright color.

**Filling:** Melt butter in a medium pan and stir in flour. Cook 1 minute. Add broth, whisking until smooth. Heat to a boil and cook 1 – 2 minutes until thickened, season with salt and pepper. Add the vegetables and cook another 2 minutes.

Divide the pot pie filling evenly between the casserole dishes and place a pie top on each casserole to serve.

Makes 4 pies