

Get ready to cozy up with a scrumptious homemade chicken pot pie that'll give your heart a hug and your taste buds a standing ovation.

#### Ingredients:

- 2 cups of diced chicken, cooked to perfection
- 1 cup of peas, ready to please
- 1 cup of chopped carrots, because why not?
- 1 cup of diced potatoes, the spud-tacular star
- 1/2 cup of chopped celery, for a crunchy kick
- 1/3 cup of butter, your tasty sidekick
- 1/3 cup of all-purpose flour, for that velvety touch
- 1/2 teaspoon of salt, a pinch of magic
- 1/4 teaspoon of black pepper, to keep things spicy
- 1/4 teaspoon of dried thyme, time to thyme it right!
- 1 3/4 cups of chicken broth, the soupy sensation
- 2/3 cup of milk, creamy dreams do come true
- 2 unbaked pie crusts, store-bought or made with love

#### Instructions:

1. Crank Up the Heat: Set your oven to a toasty 425°F (220°C).
2. Stirring Magic: In a saucepan, melt butter over medium heat. Add flour, salt, pepper, and thyme, mixing until bubbly. Whisk in chicken broth and milk, letting it thicken and bubble like a cauldron.
3. Veggie Party: Toss in chicken, peas, carrots, potatoes, and celery. Heat up the fun and remove from the heat.
4. Pie Construction: Lay one pie crust in a 9-inch pie dish, pour in your filling, and cap it with the second crust. Seal the edges and slice in some steam vents.
5. Bake-Off: Pop your masterpiece onto a baking sheet and into the oven for 30 to 35 minutes until the crust turns a golden tan.
6. Cool It: Let your pie cool a bit before serving, so the filling can set. Dive into your homemade chicken pot pie happiness!

This delightful dish will make dinner-time feel like a warm, delicious hug for everyone at the table!