

# Blue Cheese and Buffalo Chicken Pot Pie

<p>Pie Dough or Puff pastry</p> <p>Buffalo Sauce:</p> <ul style="list-style-type: none"><li>¼ cup rice wine vinegar</li><li>1 tsp chili powder</li><li>1 tsp smoked paprika</li><li>1 tsp garlic powder</li><li>½ tsp onion powder</li><li>½ tsp cayenne pepper</li><li>½ tsp salt</li><li>2 tsp canola oil</li><li>½ tsp sugar</li></ul>	<p>Pot Pie filling:</p> <ul style="list-style-type: none"><li>2 tbs unsalted butter</li><li>¼ cup chopped red onions</li><li>3 cloves of garlic, minced</li><li>2 tbs flour</li><li>5 cups of low sodium chicken broth</li><li>3 cups red potatoes, peeled and chopped into cubes</li><li>2 cups raw, diced chicken</li><li>½ cup celery, chopped</li><li>½ cup blue cheese crumbles</li><li>Salt and pepper to taste</li></ul>
---	---

*From Domestic Fits*

Preheat oven to 400.

Add all of the buffalo sauce ingredients to a small bowl, stir until combined and set aside. In a large pot, or Dutch oven, melt the butter over medium high heat. Add the onions, stirring occasionally, until opaque. Add the garlic and stir. Add the flour and whisk until well combined with the butter.

Add the chicken broth and bring to a simmer. Add the potatoes and cook until very soft. Remove from heat and blend until smooth with an immersion blender.

Return to heat and add the buffalo sauce and the chicken cubes and allow to cook until the chicken is no cooked through. Remove from heat and stir in the blue cheese and celery.

Place four ceramic, oven safe bowls on a baking sheet. Divide the filling equally between the four bowls. Roll pie dough on a floured surface. Cut out 4 circles that will cover the dishes with at least a one-inch overhang on each side.

To prevent sticking, spray the rim of the baking dish with cooking spray. Top each dish with the dough circle, pressing into shape. Cut a few slits in the top to vent heat. Brush with melted butter.

Cook at 400 for 20-22 minutes or until golden brown. Allow to cool a bit before serving.



For more tasty recipes, visit [www.DomesticFits.com](http://www.DomesticFits.com)