



Spätzle Pot Pie

- 1 ½ - 2 cups roasted chicken or turkey (either cut up or pulled)
- 2 Tbsp. butter
- 1 medium onion diced
- 2 carrots peeled and diced
- 2 stalks celery diced
- 1-2 cloves garlic minced
- 2 Tbsp. flour (Gluten free if desired)
- 1 tsp poultry seasoning
- 2 cups chicken stock or broth (gluten free if desired)
- 1/4 cup half & half
- 1 12 oz. package **Vermont Spätzle Company** spätzle
- 1 cup frozen peas
- 1 tbsp. chopped fresh parsley or 1 tsp dried
- 1 tsp chopped fresh sage leaves (optional)
- Kosher salt & pepper to taste

Directions:

In a sauté pan melt the butter and sauté on medium low onion, carrot and celery for 5 minutes. Season with a little kosher salt & pepper. Add garlic and continue to sauté covered for 8-10 minutes or until veggies are soft and onion is translucent. Do not caramelize. Sprinkle in the flour and poultry seasoning. Stir until flour is absorbed then cook for 5 minutes. Slowly add the chicken stock to the pan while stirring. Stir until thickened, adding more stock if too thick. Add the chicken and cover simmering on low for 10 minutes. Add half and half and spätzle right from the package. Cover and simmer on low for another 5 minutes. Add the frozen peas, parsley and sage. Cover and simmer on low for 5 minutes adding a bit more stock if the gravy becomes too thick. Re-season with salt and pepper to your taste if desired. Enjoy!!!

Serves 4.

