# Tex-Mex Chicken Pot Pie

**Ingredients**

- 4 Tbsp butter
- 2 jalapeno peppers, stemmed, seeded, and diced
- 2 poblano peppers, stemmed, seeded, and diced
- 2 corncobs, kernels removed. Or frozen corn
- 1 large yellow onion, diced
- Salt and pepper
- 1/4 cup all-purpose flour
- 2 cups chicken broth
- 1 cup heavy cream
- 2 canned chipotle peppers, chopped
- 3 cups shredded chicken
- 2 refrigerated store-bought pie crusts
- 1 large egg, beaten
- 1/2 cup grated pepper jack cheese

**Instructions**

- Preheat oven to 400F
- Melt the butter in a 10 inch skillet over medium heat. Add the jalapeno and poblano peppers, corn and onion. Season with a pinch of salt and pepper. Cook to soften the vegetables, 2-3 minutes.
- Sprinkle the flour over the vegetables and stir until the flour has coated the vegetables, a minute or two (avoid letting the flour stick to the bottom of the skillet). Stirring constantly, slowly add the chicken broth. Stir in the cream and chipotle peppers. Allow the sauce to come to a boil and thicken, 2-3 minutes. Remove from the heat, then taste and adjust the seasoning. Add the chicken and stir to combine.
- Roll out the pie crust on a lightly floured surface to an 11 inch circle, large enough to hang over the skillet. Carefully lay the crust over the skillet, pressing gently into the side to seal. Brush the top with the beaten egg and sprinkle over the pepper jack cheese. Cut 2 or 3 small slits in the top and bake until the crust is golden, about 30 minutes. Cool slightly before serving, 10 minutes or so.

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