

# Chicken Pot Hotdish

## Ingredients

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3 T Unsalted Butter  
3 Carrots  
1 Onion (chopped)  
6 T Flour  
3 c Milk  
1 T Chicken Bouillon  
1 1/2 lb Chicken Thighs  
3/4 c Peas (frozen)  
1/2 t Dried Thyme  
0 ds Ground Black Pepper  
1 1/2 lb Tater Tots (frozen)

## Instructions

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- 1.Preheat the oven to 400 degrees F. In a large skillet over medium-high heat, melt the butter. Add the carrots, onion and a pinch of salt and cook, stirring, until soft, about 10 minutes. Stir in the flour until combined and then cook for 1 minute. Add half the milk and cook, whisking continuously, until thickened, about 5 minutes; repeat with the remaining milk.
- 2.Stir in the chicken bouillon and then add the chicken, peas, thyme and a few turns of pepper. Simmer, stirring often, until the chicken is cooked through and no longer pink, 10 to 15 minutes. Taste the mixture and adjust the seasonings, if desired.
- 3.Spray a 8-by-11-inch baking dish (or other 3-quart ovensafe dish) with cooking spray.

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Transfer the mixture to and then cover with the tater tots. Make them snugly and neat. Bake until the tots are golden brown; begin checking for doneness at 30 minutes. Let cool slightly and serve with ketchup, if desired.