**Slow Cooker Chicken Pot Pie with Pie Crust Crackers**

Prep 40 MIN  
Total 4 HR 30 MIN  
Servings 6  
  
Thanks to your slow cooker and pie crust crackers (hello, genius idea!), chicken pot pie will never be the same.  
By Tablespoon Kitchens  
Pillsbury Pie Crust  
Make with Pillsbury Pie Crust

Ingredients

Stew

8 boneless skinless chicken thighs (about 2 lb)  
3 cups Progresso™ chicken broth (from 32-oz carton)  
4 medium carrots, peeled and cut diagonally into 1/4-inch slices  
3 medium Yukon gold potatoes, cut into 1-inch cubes  
3 stalks celery, cut diagonally into 1/4-inch slices

1 medium onion, diced  
1 teaspoon dried thyme leaves  
1 1/4 teaspoons salt  
1/2 teaspoon freshly ground black pepper  
1/4 cup cornstarch  
1/4 cup water  
1/2 cup heavy whipping cream  
2 tablespoons finely chopped Italian (flat-leaf) parsley

Pie Crust Crackers

2 tablespoons butter, melted  
1/2 teaspoon dried thyme leaves  
1/4 teaspoon salt  
1 box Pillsbury™ refrigerated pie crusts, softened as directed on box

Steps  
1. Spray 5-quart slow cooker with cooking spray. In slow cooker, mix chicken, broth, carrots, potatoes, celery, onion, thyme, 1 1/4 teaspoons salt and the pepper. Cover; cook on High heat setting 3 to 3 1/2 hours or until juice of chicken is clear when thickest part is cut (at least 165°F) and potatoes and carrots are tender.  
2. Uncover; using 2 forks, shred chicken into large chunks. In small bowl, beat cornstarch and water with whisk until smooth. Add cornstarch mixture and whipping cream to slow cooker; stir to combine. Cover; cook about 20 minutes or until slightly thickened. Stir in parsley.  
3. Meanwhile, heat oven to 450°F. In small bowl, mix melted butter, thyme and 1/4 teaspoon salt until well blended. Unroll pie crusts on 2 large ungreased cookie sheets; brush with seasoned butter. With pizza cutter or knife, cut pie crust into 4x1-inch strips. Bake 8 to 10 minutes or until golden brown. Serve with pot pie.  
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