

Canned Chicken Pot Pie Filling



Your Key Ingredient:

[NESCO Smart Canner](#)

Grocery Ingredients:

- 10 chicken breasts (10 cups, chopped)
- 2 cups onions (chopped)
- 4 tbsp. butter
- 4 cups carrots (chopped)
- 4 cups peas (frozen)
- 2 cups celery (chopped)
- 1 tbsp. salt
- 2 tsp. black pepper
- 2 tsp. celery seeds
- 2 tsp. garlic powder
- 1 1/3 cups Canning Gel

- 8 cups chicken broth

Note: Makes Approximately 7 quarts or 14 pints

Directions:

1. Boil chicken in water until cooked through for about 20 minutes.
2. Remove cooked chicken from water and place on a cutting board to cool. Reserve 6-8 cups of boiled chicken broth to be used later.
3. Once chicken is cooled, chop into bite sized pieces.
4. In a large pot combine celery, onions and butter. Saute on medium heat until onions are translucent for about 8 minutes.
5. Add carrots, peas, chicken, salt, pepper and broth to the onion mixture. Bring to a boil, stirring often to avoid scorching the filling.
6. Take 3 cups of the reserved water from boiling the chicken, and using a whisk, whisk in Canning Gel. Add mixture to stock pot and mix well. Boil for about 5 minutes, stirring often. If mixture is too thick, in 1 cup increments, use the reserved liquid to give the filling a thinner consistency.
7. After filling has boiled for 5 minutes, remove from heat.
8. Ladle hot pie filling into hot jars and making sure to leave about 1/4 to 1/2 inch headspace. Remove air bubbles and wipe jar rims.
9. Put liner pot in unit with wire rack on the bottom feet down.
10. Place filled jars in canner on wire rack.
11. Add 8 cups hot or cold water depending on temperature of contents and jars.
12. Plug in canner.
13. Close and make sure lid is in the **CLOSED** position.

14. Select **High** pressure canning for low acidic foods.
15. Press **Time +** and enter 75 minutes for pints and 90 minutes for quarts.
16. Set pressure limiting valve to **Exhaust (regulator will be in a raised position)**
17. Press **Start** to begin the process.
18. Control Panel LED display lights will rotate clockwise and can continue for up to 30 minutes.
 - A. Steam will begin venting
 - B. Once proper internal temperature is reached unit will beep and display will read **E10** and the countdown will begin.
 - C. When it reached E0 the canner will beep again.
- Note: Unit may bypass the E10 countdown if proper temperature has been reached.**
19. Switch the Pressure Limiting Valve to **Airtight**. The canner will beep again and may continue to beep as it resumes its process to reach proper pressure.
20. Process time will start to count down. Your canner will release steam even though the Pressure Limiting Valve is set to **Airtight**, this is **Normal** and **No reason for alarm**. Once the process is complete the canner will beep three times and then will read **OFF**.
21. Unplug the canner and allow the temperature and pressure inside the canner to gradually decrease (60-90 minutes), do not manually release the pressure doing so will cause siphoning of the jars.

Note: If you see an ERR or EEE code displayed on your Control Panel LED Display at any time an error has occurred. IF this occurs, reprocess High acid ingredients, or treat as open and eat immediately. For Low acid foods, reprocess the ingredients or discard immediately.