How to Make Chicken Pot Pie Soup

The ultimate comfort food for many people is chicken pot pie. However, it can be a little difficult to make, plus with the added pie crust, it is also a bit fattening. A better way to have this meal in a way that is a little easier to put together without the pie crust is by turning it into a soup. You can then serve it on its own with extra veggies or serve it with some homemade rolls.

**Decide How You Will Cook Your Soup**

A good first step to making chicken pot pie soup is deciding how you will cook it. With this type of soup, you can definitely make it the classic way by adding the ingredients to a large pot and letting it simmer on the stove. However, you also have the option of turning it into a slow cooker meal. By using your Crockpot, you are able to let the soup simmer all day and go about your business. You can run errands, go to work, or go holiday shopping if it is that time of year. This also helps to keep your kitchen from getting too hot, since the slow cooker won’t increase the temperature of the kitchen like your stovetop or oven would. Once you have decided how to prepare it, you can start gathering your ingredients.

**Gather the Soup Ingredients**

The chicken pot pie soup starts with many of the same ingredients as a regular chicken pot pie. This includes diced chicken that has already been cooked and vegetables like peas, onions, carrots, and celery. You can also add a southwest flair by adding some bell peppers, corn and tomatoes, or going with a fall version with pumpkin, sweet potatoes, and butternut squash. Since you are not using a pie crust, you will instead add in some potatoes, preferably peeled and diced Yukon gold potatoes. The soup needs liquid, so you will need water, milk, and chicken stock. Some other ingredients to make sure you have include butter, flour, Italian seasoning, salt, and pepper.

**Make Your chicken Pot Pie Soup**

By this point, you are ready to start preparing your soup. If you are going to cook it on the stove, you first want to sautee some of your veggies. Start with the vegetables that take the longest time to become tender, such as your onions, followed by the mushrooms, celery, peas, and carrots. Sautee them in butter in the soup pot, then leave them and the butter in the pan. Add in your flour, chicken, chicken stock, milk, potatoes, seasonings, and other vegetables that were not sautéed originally. Let your soup simmer for about 15 minutes or until hot. Make sure your potatoes are cooked through.