

# Easy Blender Chicken Pie

This is a chicken pie recipe that is very simple and yet savory, very popular in Brazil due to its simplicity and adaptability. By the way, I am bringing this pie to Louise's picnic at Months of Edible Celebrations. July is picnic month!



A- Almond Joy Pie (Marjie) @ Modern Day Ozzie & Harriet

B- Baked Beans (Kasha) @ Grub and Stuff

C- Chocolate Picnic Cake Janet @ Dying for Chocolate

D- Dutch Funnel Cake (Julie) @ Sporadic Cook

And my letter is "E"...and I am bringing EASY BLENDER CHICKEN PIE!



The chicken filling can be substitute for only vegetables ( in case you are vegetarian), ground meat and so on. As a matter of fact a different version of this post was one of my very first post.

I like this dish because again it fits in a “One Dish Meal” category.

It is good when the pie is just out of the oven, or for the next day lunch by warming up slightly at the microwave or cold.

### ***Ingredients:***

#### *Chicken Filling*

2chicken breast, cooked and shredded

1 can of stewed tomatoes

$\frac{1}{4}$  cup chopped black olives

2 cups frozen bell peppers (tri color)

1 medium onion, sliced

$\frac{1}{2}$  bunch of cilantro, finely chopped

1 tablespoon olive oil  
Salt and pepper to taste

### *Batter*

2½ cup milk  
¾ cup canola oil  
3 large eggs  
4 tablespoon grated Parmesan cheese  
1 tablespoon salt  
1 tablespoon baking powder  
1½ cup all purpose flour  
1 cup corn starch







## **Method:**

### *Chicken Filling*

Sautee the onion in the olive oil, add the shredded chicken, black olive, stewed tomato, and the bell peppers, let it cook until the bell peppers are cooked.

Add salt and pepper to taste and add the cilantro to the chicken. and remove from the heat.

Set the chicken filling aside, by letting it cool.

In the meantime prepare the dish by coating with oil and flour, use a oven safe dish (I used a pyrex, of approximately 7 1/2 x 11 1/2 in).



### *Batter*

Mix all the ingredients in the blender. Preheat the oven to 350F.

### *Assembly*

Pour half of the batter into the pyrex, then gently spread the chicken filling into the batter, make sure that is evenly spread. Cover the chicken with the remaining batter.

Bake for approximately 50 minutes at 350F, until a toothpick come out clean.

Serve warm.



***Thank you for stopping by Simple Recipes and have  
a great week!***