**Cast Iron Buffalo Wing and Veggie Platter Pot Pie**

Serves 4

Prep time: 20 minutes

**Trash to Treasure**

With $80 million spent on chicken wings and $13 million spent on vegetable trays in the two weeks leading up to the big game\*\*, you’ll want to make sure that the big game favorites aren’t left behind after the party is over. This recipe transforms the remaining wings and veggies into a hearty pot pie that is the perfect weeknight meal for winter.

**Ingredients**

2 tablespoons vegetable oil

1 small onion, chopped up

1 cup chopped up carrot (good use for leftover carrot sticks)

1 cup chopped up celery (good use for leftover celery sticks)

2 teaspoons Morton® Kosher Salt\*, split

½ teaspoon fresh ground black pepper

¼ cup flour

3 cups leftover bite-size pieces Buffalo Chicken Wings or any leftover chicken meat

½ cup lager beer or white wine

2 ½ cups chicken broth

A pinch of ground chipotle chile or cayenne pepper

A pinch ground cumin

1 prepared 9-inch pie crust, refrigerated or homemade, thawed if frozen

**Directions**

* Preheat oven to 375ºF.
* Heat up the oil in an oven-safe 9-inch cast iron skillet over medium heat. Throw in the onion, carrot, and celery and stir until the veggies lose their raw look, about 3 minutes. Season with half of the Morton® Kosher Salt (one teaspoon) and all the pepper.
* Toss in the flour and stir to coat everything with flour. Keep going until the flour starts to brown a little, about 3 minutes.
* Toss in the leftover wing or other chicken meat and stir in the beer (or wine). Boil for 1 minute. Pour in the broth, stirring until a smooth thick sauce gets going. Take it off the heat and wait to let it cool for about 5 minutes.
* In a small bowl, mix the rest of the Morton® Kosher Salt (one teaspoon), chipotle, and cumin to make a seasoning. Put the crust on top of the chicken mixture in the skillet, brush it with a little water and sprinkle with the Morton® Kosher Salt seasoning you just made.
* Put the skillet into the oven and bake until the crust browns, about 25 minutes.

*\*Morton Kosher Salt is best for prepping and seasoning. The coarse texture of Morton® Kosher Salt makes it easy to pinch so that you can sprinkle just the perfect amount, allowing you to easily control the amount of salt you add to all your cooking.*

*\*\*Consumer spend statistics from*[*Nielsen FreshFacts Super Bowl 52 report*](https://www.nielsen.com/us/en/insights/news/2018/super-bowl-52-who-s-watching-and-whats-filling-americans-baskets.html)