

Easy Chicken Pot Pie

Easy Chicken Pot Pie

Turn leftover chicken or turkey into the ultimate comfort food in just 30 minutes. Our cream of chicken soup makes a rich and creamy sauce and makes it easier than ever to whip up this pot pie. The biscuit topping is perfect for soaking up every delicious drop!

Recipe Tips

- *Serve with* a cucumber and tomato salad with your favorite vinaigrette. For dessert serve chocolate ice cream sprinkled with pecan halves and toasted coconut.
- *For a twist,* you can substitute Campbell's® Condensed Cream of Chicken with Herbs Soup for the Cream of Chicken.
- *You can substitute* reduced-fat all-purpose baking mix for the regular baking mix.

Click 'Next Page (>)' to keep reading and don't forget to SHARE with your Facebook friends

INGREDIENTS

3 chicken breasts
2 can cream of chicken soup
1 box premade raw pie crusts
2 can large cut mixed vegetables
20 minutes

DIRECTIONS

1 Preheat oven to 350°F
2 Boil chicken breasts until fully cooked

- 3 Once chicken breasts are done, cut breasts up into bite sized pieces and set aside.
- 4 roll out one of pie crusts and form it into the bottom of a 8×8 pan
- 5 Mix chicken and all other ingredients in a large bowl then pour into pan
- 6 Roll out other pie crust and place on top then cut a few one inch cuts on top to vent pie.
- 7 place in oven and cook until pie crust is golden brown.

Source : allrecipes.com