

Easy Chicken Pot Pie

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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.

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INGREDIENTS

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