Easy Chicken Pot Pie

INGREDIENTS

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

DIRECTIONS

1Preheat 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.