

Chicken Pot Pie

Serves 6

Ingredients

- 2 Ready-To-Bake Pie Crusts
- 2 cups cooked, diced chicken breast
- 1 (15 oz.) can mixed vegetables, drained
- 1 (10.75 oz.) can condensed cream of chicken soup
- 1/2 cup milk

Instructions

1. Preheat oven to 350°F.
2. In a bowl, combine cooked chicken, vegetables, cream of chicken soup, and milk.
3. Prepare one crust according to directions for bottom of a two-crust pie.
4. Place one pie crust in baking pan and fill with the mixture.
5. Cover with second pie crust and crimp the edges to seal.
6. Poke holes in the top crust.
7. Bake at 350°F for 40-45 minutes or until crust is golden brown.
8. Refrigerate any leftovers.

> **CAUTION: POT PIE WILL BE HOT**

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