



Chicken Pie

Family Friendly

High Protein

Ingredients

Servings: 4

Prep Time: 10 minutes

Cook Time: 25 minutes

- 2 pouches **white chicken** (or 1.5 cups chopped cooked chicken)
- 1 can **cream of chicken soup**, 14.5 oz
- 1 can **mixed vegetables**, 29 oz, drained (or 2 cups frozen mixed vegetables)
- 2 **pie crust pasties**, 9-inch
- **salt and pepper**, to taste

Note: If you would like to use fresh vegetables, you can use a mix of corn, green beans, carrots, onions, and peas.

Directions

1. Preheat oven to 375°F.
2. Mix together chicken, soup, and vegetables in a bowl.
3. Place one pie crust in a pie dish and pour the mixture into the pie shell. Cover the mixture with the second pie crust. Crimp the edges and make a few slits in the top of the pie crust with a knife.
4. Bake for 45 minutes or until crust is golden brown.
5. Let the pie cool for 5 minutes and serve warm. Enjoy!

Recipe created by Crystal from Northern Dauphin Food Pantry