

# Deep-Dish Chicken Pot Pie



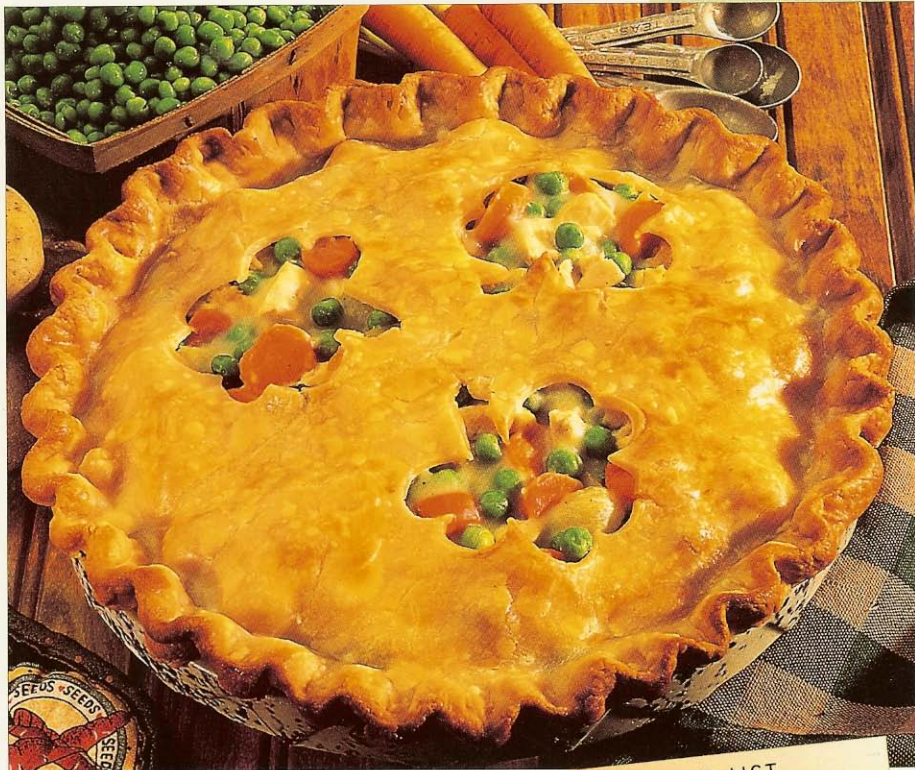
PREPARATION TIME  
20 minutes



COOKING TIME  
55 minutes



PERFECT PARTNER  
fruit salad



## SHOPPING LIST

- frozen stew vegetables
- chicken • potato soup
- poultry seasoning
- chicken broth • pie shells

## ON HAND

- onion • milk



This hearty pot pie is a perfect opportunity to use leftover chicken or turkey meat, as well as any leftover vegetables—don't be afraid to experiment with the vegetable mix.

## INGREDIENTS

- 1 (10-ounce) package frozen mixed peas, carrots and potatoes
- 1 small onion, chopped
- 2 cups chopped cooked chicken
- 1 (10-ounce) can cream of potato soup
- $\frac{1}{3}$  cup milk
- $\frac{1}{2}$  teaspoon poultry seasoning
- $\frac{1}{4}$  cup chicken broth
- 2 unbaked (9-inch) deep-dish pie shells

SERVES 6

## COOKIN' *Express*

• To keep the pie crust from becoming soggy, try brushing the bottom crust with egg whites before adding the filling. Be sure the oven has preheated for at least 15 minutes.

### Make Ahead

Chop or cube leftover chicken and keep in the freezer to have on hand for recipes such as this easy to assemble pie.

### VARIATION

Use small cookie cutters to create decorative crust cutouts. Cut out shapes and proceed as recipe directs in step 3.

- 1 Preheat oven to 375°F
- 2 Combine thawed mixed vegetables and onion in a bowl; mix well.



- 2 Add chicken, soup, milk and poultry seasoning to bowl; mix well. Add broth; mix well. Line a deep-dish pie plate with 1 pie shell. Spoon mixture into prepared pie plate.

- 3 Place remaining pie shell over chicken mixture. Press to seal top and bottom pastry together. Trim off excess pastry.



- 4 Crimp edge. Pierce top pastry in several places with sharp knife to vent. Bake for 55 minutes or until golden brown.