

Chicken Pot Pie

By Teresa Gershon

The recipe I enjoy cooking the most is **Chicken Pot Pie** and the following is the recipe:

Ingredients:

1 whole (or 2 1/2) boneless chicken breast, cube
2 cans cream of chicken soup
1 16 oz. bag frozen peas and carrots
1 pie crust (frozen)
Bisquick mix 1 cup, 1 egg and 1/2 cup milk

Boil chicken chunks
5-7 minutes, drain
place in bowl

Add 2 cans soup to chicken
Run hot water over frozen veggies - add to chicken and soup
Season with salt and pepper
Roll out pie crust (a little)
Place crust on bottom of casserole dish
Place chicken, veggies and soup mixture into casserole, on top of frozen pie crust
Add ingredients from Bisquick on top of casserole
Place casserole dish on cookie sheet
Bake 350 degrees for 50-60 minutes (until crust is golden brown)