

Chicken Pot Pie

Ingredients

- 2 cups Cubed Chicken Breast
- salt & pepper to taste
- 1 tbsp olive oil
- 1 pkg Frozen Diced Veggies, defrosted or 1 Cup of fresh veggies
- 1 tbsp thyme
- 1 Defrosted frozen pie crust
- 1/2 cup shredded cheddar cheese
- 16 ozs Turey Gravy/ less mixed with 1 T water
- 1 tbsp parsley

Instructions

1. Preheat oven to 350 degrees
2. season chicken with salt & pepper. Saute it in the Olive oil over Medium heat.
3. In lare bowl combine chicken, veggies, parsley & thyme.
4. Place pie crust in a baking dish.
5. Spread cheddar cheese in pie crust.
6. Place chicken & veggies on top of cheese.
7. Pour gravy in and fill just below brim.
8. Attach top to bottom with egg wash, then brush egg wash over entire top. Trim excess and crimp border.
9. Bake for 45-50 minutes. Can be covered the last 20 minute with foil. the foil keeps crust from browning too much.

Summary

Yield: 0

Source: Debi Quillen Renfrow (Jesse)

Prep Time: 1 hour

Category: Main Dish