

Chicken Pot Pie

Source: Sandra Noble

Ingredients

	9-inch (6 svg)
Chicken breast	2 to 3 halves
Cream of Celery Soup	1 (10.5) can
Cream of Potato Soup	1 (10.5) can
Vegetables of choice - drained	1 small can each
Pillsbury pie crust	1 pkg
Milk	0.5 c
Fresh thyme, Salt, and Pepper	TT

Directions

- Cook chicken and set aside to cool.
- Once cool, cut into bite-size cubes.
- Combine soups, milk, vegetables, and seasoning.
- Spoon into prepared crust and cover with top crust.
- Bake at 425 degrees for 25 to 35 minutes.

SJB Notes

- I use cream of chicken soup instead of cream of potato.
- I use fresh and frozen vegetables rather than canned. When using fresh or frozen vegetables, they should be par cooked.
- Depending on liquid content of canned vegetables, amount of milk may be reduced.
- This recipe freezes extremely well.