

Main Dishes

Poultry

Easy Chicken Pot Pie

So easy to mix and tastes so much better than the frozen pot pies. You could make little pies for individual servings.

1-2/3 cups frozen mixed vegetables, thawed

1 cup cut-up cooked chicken

1 can (10-3/4 oz) condensed
Cream of Chicken Soup

1 cup Bisquick or *Quickie Bisquick Mix

1/2 cup milk

1 egg



Heat oven to 400 degrees.

Mix vegetables, chicken and soup in un-greased 9-inch pie plate.

Stir remaining ingredients with fork until blended.

Pour into pie plate.

Bake 30 minutes or until golden brown.

Yield: 6 servings.

NOTE:

Use left over beef and different vegetables and you can have Beef Pot Pie.

Make a Turkey Pot Pie with left-overs from that Thanksgiving dinner.

More frozen vegetables can be used depending on the size of the pie plate. I like to use a 16-ounce package of mixed vegetables.

Look for the *Quickie Bisquick Mix recipe in my cookbook. So easy to make and you can store the left-over mix for other recipes.