

Easy Chicken Pot Pie

Here is another cold weather favorite of ours. Ya'll know me well enough by now to remember I cook a lot with organic ingredients. But sometimes, I deviate from what I preach, and bring some "processed" items home to the pantry. I love to keep Chicken Pot Pie ingredients handy in the winter, because I can whip up a complete meal with about 5 minutes of prep time, and have dinner on the table in about 30 minutes. Taste is not sacrificed for my haste either. Folks can't believe the chicken is from a CAN! There are hardly any leftovers when I make this dish.

- 1 package of Pillsbury Refrigerated Pie Crust
- 2 12 oz cans chicken breast – flaked and drained
- 1 can Campbell's Cream of Chicken Soup
- 1 10 oz package frozen mixed vegetables (peas, carrots, green beans)
- 1-2 cups shredded cheddar cheese
- 1 Tablespoon dried minced onion
- Pepper to taste
- $\frac{3}{4}$ teaspoon Curry Powder (optional – our family loves curry but some folks despise it!)

Remove one of the Pillsbury crusts from the package, unfold it, and place it in a DEEP DISH pie pan.

Mix drained, flaked chicken, soup, frozen veggies, cheese, onion, pepper, and curry powder together in a large mixing bowl.

Stir until ingredients are mixed well. Then pour mixture into the deep dish pan that has the crust just waiting for the "pot pie" mix. Spread evenly and press the mixture down a little. Then remove the other crust from the package, unfold it, and place it on top of the pot pie mixture. I like to fold the top crust under the edges of the bottom crust, then pinch it all together, and flute the edges. The family really thinks they are special when I cut a heart out of the middle of the top crust and place it opposite the cut out. This time it is a jack-o-lantern.

Bake at 400 degrees until crust is golden brown – that's about 30 minutes in my oven. Pot pie mixture should also be a little "bubbly." Remove from oven and let the dish cool 5-10 minutes before serving. Yummm.

