

# Recipe

## CHICKEN POT PIE



### INGREDIENTS

- 1 PACKAGE (2 CRUSTS) FROZEN PIE CRUSTS
- 1.5 - 2 CUPS COOKED, SHREDDED CHICKEN
- 1 CAN (13.3 OZ) CONDENSED CREAM OF POTATO SOUP
- 1 BAG (10-12 OZ) FROZEN MIXED VEGETABLES
- 1/2 CUP MILK OR CHICKEN BROTH
- OPTIONAL: 1/2 CUP SOUR CREAM (FOR EXTRA CREAMINESS), ONION POWDER, GARLIC POWDER
- 1 EGG (FOR EGG WASH)

### INSTRUCTIONS:

1. PREP: PREHEAT OVEN TO 400°F (200°C) OR 425°F (220°C).
2. BASE CRUST: ROLL OUT ONE PIE CRUST AND FIT IT INTO A 9-INCH PIE PLATE.
3. FILLING: IN A LARGE BOWL, MIX THE COOKED CHICKEN, FROZEN VEGETABLES (NO NEED TO THAW), SOUP, MILK OR BROTH, AND SEASONING. POUR INTO THE PIE CRUST.
4. TOP CRUST: PLACE THE SECOND CRUST OVER THE TOP. SEAL THE EDGES BY PINCHING THEM TOGETHER.
5. VENT & BAKE: CUT 4-5 SMALL SLITS IN THE TOP CRUST TO ALLOW STEAM TO ESCAPE. BRUSH WITH A BEATEN EGG FOR A GOLDEN FINISH.
6. COOK: BAKE FOR 30-40 MINUTES, OR UNTIL THE FILLING IS BUBBLY AND THE CRUST IS GOLDEN BROWN.
7. COOL: LET THE PIE REST FOR 15-20 MINUTES BEFORE SERVING TO LET THE FILLING SET.

### TIPS FOR SUCCESS:

- **PREVENT SOGGY BOTTOM: PRE-BAKE THE BOTTOM CRUST FOR 5-10 MINUTES BEFORE ADDING FILLING.**
- **PREVENT BURNING EDGES: COVER THE EDGES OF THE CRUST WITH ALUMINUM FOIL OR A PIE CRUST SHIELD FOR THE LAST 15 MINUTES OF BAKING.**
- **THICKER FILLING: IF THE FILLING SEEMS TOO THIN, MIX IN 1-2 TABLESPOONS OF FLOUR WITH THE CREAM SOUP.**