

Chicken Pot Pie

Ingredients:

1 cooked chicken breast, cubed or shredded
1 cup frozen mixed veggies, thawed
1 can cream of chicken soup
1/4 cup chicken broth or water
1/4 tsp garlic salt
1/4 tsp ground sage
1/4 tsp pepper
2 pie crusts, thawed

Directions:

Preheat oven to 400 F degrees. Put one of the pie crust into a large pie pan. Mix together all of the other ingredients in a bowl. Pour ingredients into the pan. Cover with the second crust. Pinch around the edges and poke some holes for air to vent during cooking.

Bake for 45 minutes. Check at 35 minutes. If the edges are starting to burn, line the edges with strips of aluminum foil.

 Helping of Happiness