

Chicken Pot Pie

Ingredients:

- 1 16-20 oz pack frozen mixed vegetables, thawed
- 1-2 c. cooked chicken, diced or shredded
- 1 can cream of chicken soup
- 1 pack Lipton Onion Soup Mix (optional)
- 1 c. shredded cheese (optional)
- 1 c. Bisquick or another baking mix
- 1/2 c. milk
- 1 egg

Directions:

Preheat oven to 400°F.

Grease a 2-quart casserole dish.

Mix together the vegetables, chicken, soup, soup mix, and cheese. *(You can use a little chicken broth or water if the mixture seems dry.)*

Place the mixture into the greased casserole.

Mix together the remaining ingredients with a fork until blended.

Pour over the mixture in the casserole.

Bake 30 - 45 minutes or until golden brown.

*** alternative method:*

You can use a single or double pie crust if you prefer a more traditional chicken pot pie.

Line the casserole *(or two pie plates)* with a pie crust, if desired.

Place the veggie mixture *(1/2 if using pie plates)* on top of the pie crust.

Lay another pie crust on top of the veggie mixture. Cut several slits in the top for steam to escape.

Bake 30-45 minutes or until browned.