

Chicken Pot Pie Casserole

Ingredients:

- Half roasted chicken or 1 lb of boneless, skinless chicken breasts
- 1 can cream of chicken soup
- ½ can (soup can) milk
- ½ bag of frozen mixed veggies or 2 cans of mixed veggies drained
- Salt and pepper to taste
- 2 ¼ cup Bisquick
- 2/3 - 1 cup milk

Directions:

1. Preheat oven to 350 degrees
2. Bake chicken or remove meat from roasted chicken
3. Cut into chunks and place at bottom of 9 x 13 aluminum pan (available at TBI)
4. Add soup, ½ can milk, vegetables, salt and pepper. Mix well
5. Combine Bisquick and remaining milk as directed on package. Dough should be soft and sticky
6. Drop dough in spoonfulls onto of chicken mixture.
7. Take a spatula and spread dough do the entire top if covered by the dough
8. Spray top with non-stick cooking spray
9. Bake in oven for approx. 30-35 min
10. If dough is getting too dark, cover with aluminum foil to finish
11. Let cool before covering. Make sure you use a marker and write your name, TBI and date prepared on top of foil.

*****Do NOT stack on top of each other prior to freezing. This will crush the crust of the pot pie.**

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