

Chicken Pot Pie by Lynn's Recipes



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A simple, delicious, versatile chicken pot pie recipe. You can add whatever vegetables to the filling of this pot pie you like, so it makes it a really good recipe that you can change up to your taste.

Ingredients:

- 1 pound of boneless, skinless chicken breasts, boiled or pressure cooked and cubed or shredded (I did mine in the pressure cooker -- cover with water and add salt, pepper and a little garlic powder. You can also just cover with water and add the seasonings and boil on the stove until done.)
- 1 can of cream of chicken soup, or whichever cream soup you prefer
- 1 can of the chicken broth that was left when the chicken was cooked (just fill up the soup can)
- A box or bag of peas and carrots, corn or mixed vegetables -- you can use whatever you prefer

Mix all of the above together in a sprayed 9 x 9 casserole dish and set aside

Topping:

- 1 cup self rising flour
- 1 stick of melted butter
- 1 cup of milk

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Whisk all of the above ingredients together and pour evenly over the filling mixture. Bake in a 350° oven for 45 minutes until golden brown on the top and the filling is cooked through.

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