

# Chicken Pot Pie

RECIPE LIGHTLY ADAPTED FROM LINDA DIXON



## Ingredients

1+ pounds of chicken breast  
32 oz. Chicken broth  
2 T butter  
1/2 c onion, chopped  
2 stalks celery, chopped  
1 cream of chicken soup  
(Campbell's)  
2 c SWP mixed vegetables  
1 Pillsbury roll out crust (pie  
or pizza work fine)  
Salt and pepper

## Directions

1. Cook chicken in broth over medium-high heat. Bring to a boil then reduce heat and simmer for about 20 minutes or until done. Remove chicken from broth and shred with forks and/or fingers.
2. In a large skillet or sauté pan melt the butter and cook onion and celery until tender, about 10 minutes. Add broth from the chicken, cream of chicken soup, mixed vegetables, and salt and pepper and cook until heated through. Add cooked chicken to the mixture and pour into a baking dish of your choice. (\*\*Add as much broth as you like! I made mine with just a little because we like more of a hearty casserole, but if you like it more soup like add more.)
3. Roll out pie crust to fit the top of the mixture.
4. Bake for 20-30 minutes until the top is brown and the edges are bubbling.

\*\*If you are making this to a potluck or somewhere it needs to sit a while before eating, consider adding a bit more broth because it will thicken over time.