Chicken Pot Pie (serves 4-6)



Ingredients:

- 1 can condensed cream of chicken soup (or any condensed cream soup)
- 1 Cup of Milk
- 2 Cup thawed frozen veggies or fresh veggies (may have to parboil harder fresh veggies)
- 1 Cup cooked cubed chicken (or any cubed meat/ fish)
- 1 egg
- 1 cup buttermilk baking mix

Instructions:

- 1. Pre heat oven to 400 F.
- 2. Stir 1/2 cup of milk, soup and vegetables together in 9" pie plate
- 3. Combine remaining 1/2 c milk and egg with baking mix in a separate bowl and spread over top of soup/ protein mixture.
- 4. Bake 20 minutes or until crust is golden brown

Feel free to substitute different cream soups and proteins.