

From Jean and Pat's Kitchen

Chicken Pot Pie

Date: 1998

From: Own Original

Ingredients:

2	lb	chicken, cubed
1 ½	cup	hot water
1 ½	tsp	chicken bouillon
8	oz	frozen peas (~ 1 ½ cup)
1 ½	cup	carrots, diced
1	can	cream of mushroom soup
¼	tsp	salt
1/8	tsp	black pepper
1	Tbls	cornstarch
2	cup	Bisquick
1 ¼	cup	milk
1	tsp	garlic powder
½	tsp	celery seed
-	-	paprika

Instructions:

In large saucepan, combine chicken, water, bouillon, peas, carrots, soup, salt, and black pepper. Mix well and bring to boil; stirring occasionally. Add cornstarch; mix.

In a separate bowl, combine Bisquick, milk, garlic powder, and celery seed.

Pour hot chicken mixture into eight greased 10 oz custard cups. Immediately spoon ¼ cup of Bisquick mixture evenly over the top of each. Sprinkle lightly with paprika.

Bake uncovered for 30-35 minutes at 350, or until golden brown.

Notes:

We generally use the bags of frozen peas with miniature onions.

To freeze, prepare fully and wrap tightly. Reheat in microwave or 350 oven.