



Easy Biscuit-Topped Pot Pie

Prep time: 20 min | Cook Time: 50 min | Serves 6 – 8

Preheat oven to 350°. Place the frozen veggies in a 13x9 baking dish. I use broccoli, carrots and cauliflower, but you can customize your choices to suit your likes.

In a skillet, melt 1 tbsp butter and cook the celery, add to baking dish. Next cube the chicken or turkey (if using) and cook in skillet until done. Add to the baking dish.

In a medium bowl mix 2 cans cream soup (I use one chicken and one celery), milk and spices. Stir until blended.

Pour sauce over meat and veggie mixture and bake at 350° for about 30 minutes.

Remove from oven and place uncooked biscuits on top. I cut mine in half to better cover the surface. Return to the oven and bake for an additional 20 - 30 minutes or until biscuits are cooked through.

Served with a bowl of fruit or just alone, this dish is sure to bring the entire family back for more!

INGREDIENTS

1/2 - 1 lb boneless skinless chicken or turkey, optional

1 bag frozen mixed veggies (broccoli, cauliflower, carrots)

1 cup celery, chopped

2 cans cream soup of your choice (chicken, mushroom, celery)

1 cup milk

1 tsp onion powder

2 tsp thyme

1/2 tsp pepper

1 package grands biscuits (not flaky)

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