

Chick-fil-A® Chicken Pot Pie

Ingredients:

- 2 Chick-fil-A® filets, chopped into bite sized pieces

- 1 10oz can of cream of chicken soup or cream of mushroom soup

- 2½ cups pre-cooked frozen veggies (or one 10oz frozen bag of corn, green beans, carrots and peas)

- 1 cup self-rising flour

- ¾ cup milk

- 1 large egg



Directions:

- Wash hands for 20 seconds using soap and warm water. **If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.**

 1. Pre-heat oven to 400F degrees.
 2. Mix soup, chopped chicken and pre-cooked veggies in a 9" ungreased pie pan (or any deep baking dish).
 3. In a separate small bowl, mix self-rising flour, milk and egg together with fork or whisk until most lumps are gone.
 4. Pour topping over chicken mixture in ungreased pie pan.
 5. Bake for 30 minutes in 400F oven or until crust is golden brown.
 6. Let cool for a few minutes before serving. Enjoy!