

## Chicken Pot Pie

By Rebecca Beasley

- 1 package of pie crusts
- 1 10 3/4 can of Cream of Potato Soup
- 2 15 oz cans of Veg-all
- 1/3 cup milk
- 2 lbs boneless skinless chicken breast
- 9 inch deep pie dish

Boil chicken until done. When cool, dice into chunks. Mix Veg-all, potato soup, milk in large bowl, add chicken. Add seasoning as desired such as jalapenos, Tony Chachere's, etc. Put bottom crust in pie dish, add chicken mixture and cover with top crust. Bake at 400° for about 40 minutes or until top is golden. (Place foil around pie edges to keep from cooking sooner than the middle).