

U The Lexingtonienne U

SUPER EASY CHICKEN POT PIE

- 3 T butter, divided
- 1/2 onion, chopped
- 3 C cooked chicken breast (*I poached about 1 1/2 lbs of chicken tenders, then tore them apart. You could do this step in advance.*)
- 1-2 tsp fresh chopped herbs of your choice (*Optional. I used tarragon because I had some.*)
- Salt & pepper to taste
- 1/8 tsp poultry seasoning (*Optional.*)
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 soup can milk
- 1 (12 oz) bag frozen vegetables, cooked according to package directions (*I recommend the kind you steam in the bag in the microwave - easy!*)
- 1 canister refrigerated biscuits

Preheat oven to 350. Meanwhile, in a heavy saucepan on the stove, melt 2 T butter over medium-high heat. Add onions and cook until tender, stirring periodically. (You may want to turn the heat down to medium after a few minutes.) Add chicken breast, herbs, salt & pepper, and poultry seasoning, cooking until the chicken is heated through.

In a small mixing bowl, combine the two cans of soup with one can of milk, whisking together until fairly smooth. Add this to the chicken mixture, cooking until the soup mixture is heated through and bubbly. Stir in vegetables.

Lightly spray an 8x8 baking dish with nonstick cooking spray, then pour pot pie mixture into the dish. Top with unbaked biscuits. Bake uncovered until biscuits are cooked through. (Mine took about 30 minutes. You'll want to check to make sure they're no longer gooey on the bottoms.) Melt remaining tablespoon of butter and brush over hot biscuit tops.

