

Chicken Pot Pie

BOIL A FRYER

1/2 TSP. GARLIC SALT

1 1/2 TSP. SALT

1/2 TSP. PEPPER

1 KNORR CHICKEN BOUILLON

1/2 TSP. SOUL SEASONING (DOLLAR GENERAL)

Boil chicken with seasonings breast down on medium/low for 1 hour. Take chicken out with two large spoons and place on platter. (take chicken off bones after it cools) discard bones and fat. You will only need half of chicken for this recipe. Chop the chicken in 1-inch sections on a cutting board.

2 REFRIGERATED PRE-MADE PIE CRUSTS

MAKE GRAVY RECIPE (SEE WHITE GRAVY)

2-14.5 OZ. CANS MIXED VEGETABLES

SALT & PEPPER

Place one of crusts in bottom of glass Pyrex casserole dish. Pour white gravy in a large bowl. Add two cans of drained mixed vegetables. Add chicken. Taste gravy and add salt and pepper if needed. Mix up ingredients pour into casserole dish over pie crust. Take other pie crust roll it out make a few slits in top with a knife. Place on top of casserole. If you have a flat edge on dish crimp pie crust to make it pretty. Bake in oven at **350 degrees** for 40 minutes. *"Do not use frozen vegetables unless you pre-boil them first or they won't get done"* Tammy