Chicken Paprika Shepherd's Pie

Betty Crocker Best-Loved Casseroles

Servings: 4

Preparation Time: 20 minutes Start to Finish Time: 55 minutes

1 pouch roasted garlic instant mashed potatoes

1 pound boneless/ skinless chicken breasts, cut into 1/2-inch pieces

1 medium (1/2 cup) onion, chopped 1 1/2 cups frozen mixed vegetables 1 jar (12 oz) home-style chicken gravy 2 1/4 teaspoons paprika 1/2 cup sour cream

Preheat oven to 350 degrees.

Spray a 2-quart shallow casserole with cooking spray.

Make mashed potatoes as directed on box for four servings. Add two tablespoons of butter.

Meanwhile, in a 12-inch nonstick skillet, melt the remaining one tablespoon of butter over medium-high heat. Cook the chicken and onion in butter for 4 to 6 minutes, stirring frequently, until chicken is no longer pink in center.

Stir in the vegetables, gravy and two teaspoons of the paprika. Cover, and cook over medium-low heat for 5 minutes, stirring frequently to prevent sticking. Stir in the sour cream. Spoon the mixture into the casserole.

Spoon the potatoes in eight mounds around the edge of the casserole. Sprinkle the potatoes with the remaining paprika.

Bake, uncovered, for 25 to 35 minutes or until mixture bubbles around the edge of the casserole.

Per Serving (excluding unknown items): 119 Calories; 7g Fat (46.3% calories from fat); 4g Protein; 14g Carbohydrate; 3g Dietary Fiber; 13mg Cholesterol; 49mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 Vegetable; 0 Non-Fat Milk; 1 Fat.