
Chicken Pot Pie V

Joan Reinhold

Nettles Island Cooking in Paradise - 2014

2 unbaked pie crusts

1 package (16 ounce) frozen mixed vegetables

1 can cream of chicken soup

1 cup sour cream

chicken, cooked and diced

2 tablespoons butter

additional seasonings (your choice)

In a bowl, mix all of the ingredients.

Place one pie crust in the bottom of a deep-dish round casserole. Press across the bottom and sides. Pour the contents of the bowl into the pie crust.

Cover the dish with the second pie crust. Cut slits in the top.

Bake the pot pie in the oven at 350 degrees for about one hour or until the crust is golden brown.

Chicken

Per Serving (excluding unknown items): 930 Calories; 79g Fat (74.7% calories from fat); 17g Protein; 44g Carbohydrate; 8g Dietary Fiber; 174mg Cholesterol; 1428mg Sodium. Exchanges: 1/2 Grain(Starch); 4 1/2 Vegetable; 1/2 Non-Fat Milk; 15 1/2 Fat.