Easy Chicken Potpie

Martha Evans
Taste of Home

Servings: 6

Preparation Time: 20 minutes

Bake Time: 40 minutes

1 can (10 3/4 oz) cream of chicken soup, reduced-fat reduced-sodium undiluted 1 can (10 3/4 oz) cream of mushroom soup, reduced-fat reduced-sodium undiluted

1/2 cup + 2/3 cup fat-free milk, divided

1/2 teaspoon dried thyme

1/4 teaspoon pepper

1/8 teaspoon poultry seasoning

2 pkg (16 oz) frozen mixed vegetables, thawed

1 1/2 cups cubed cooked chicken breast

1 1/2 cups reduced-fat biscuit/baking mix

Preheat oven to 350 degrees.

In a large bowl, combine the soups, 1/2 cup milk, thyme, pepper and poultry seasoning. Stir in vegetables and chicken.

Transfer to a 13-in x 9-in baking dish coated with cooking spray. In a small bowl, stir biscuit mix and remaining milk just until bleanded. Drop by 12 rounded tablespoonfuls onto chicken mixture.

Bake, uncovered, for 40-50 minutes or until filling is bubbly and biscuits are golden brown.

Per Serving (excluding unknown items): 39 Calories; trace Fat (6.6% calories from fat); 2g Protein; 8g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 29mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 0 Fat.