Jo Reid's Chicken Pot Pie

Jo Reid - Rock Hill, SC Treasure Classics - National LP Gas Association - 1985

Yield: 6 to 8 servings

2 cups diced chicken
1 1/2 cups chicken broth
1 can (14 ounce) Veg All,
drained
1 can (10-3/4 ounce) cream
of celery soup
1 cup self-rising flour
1 cup milk
1 teaspoon baking powder
1 stick butter, melted

Preparation Time: 15 minutes
Bake Time: 45 minutes
Preheat the oven to 400 degrees.

In a bowl, mix together the chicken, broth, vegetables and soup. Mix well. Place in a 10x10x2-innch casserole dish.

In a bowl, combine the flour, milk, baking powder and melted butter. Mix well. Pour over the top of the casserole dish.

Bake for 45 minutes.

Best when served with the tossed salad.

Per Serving (excluding unknown items): 2531 Calories; 177g Fat (63.4% calories from fat); 115g Protein; 115g Carbohydrate; 5g Dietary Fiber; 636mg Cholesterol; 5543mg Sodium. Exchanges: 6 Grain(Starch); 13 Lean Meat; 1 1/2 Vegetable; 1 Non-Fat Milk; 27 1/2 Fat; 0 Other Carbohydrates.