

## Chicken Pot Pie

### Ingredients:

- 2 lbs. Chicken Breasts
- 2 cans of Cream of Chicken Soup
- 2 cans of Cream of Celery Soup
- 1 can of Peas and Carrots (drained)
- 1 cup of broth from chicken
- ½ diced onion
- 2 Tbsp. Butter
- 1 tsp. of Garlic Powder
- Salt and Pepper to taste
- Puff Pastry (Pillsbury 2 pack)
- Flour



# Chicken Pot Pie

## Directions

1. Lay out the puff pastry to thaw (~ 40 minutes).
2. Preheat oven to 350°F.
3. Boil Chicken Breasts until cooked (~ 30 minutes). Then shred chicken.
4. Sauté onion until translucent with butter in a large pot.
5. Add all ingredients except Puff Pastry and Flour. Stir.
6. Put flour on the countertop and roll out the puff pastry until it is about 1/8 of an inch in thickness. Place bowls upside down on pastry dough and cut dough 1 inch larger than bowl. Makes 4 – 5 pastry tops.
7. Add filling from large pot into bowls.
8. Cover bowls with puff pastry dough.
9. Egg wash the top of the dough and the rim and sides of bowl where pastry dough overlaps. Cut an X in the top.
10. Bake at 350°F for ~ 35 minutes.