

4 Ingredient Mini Chicken Pot Pie





AUPAIR AGENCY

What you need?

PREP TIME: 10 MINUTES

COOK TIME: 20 MINUTES

TOTAL TIME: 30 MINUTES

- CRESCENT DOUGH - STORE BOUGHT**
- 1 CUP OF SHREDDED COOKED CHICKEN**
- 3/4 CUP OF CANNED CREAM OF CHICKEN**
- THAWED GARDEN VEGETABLES**
 - CHICKEN SEASONING**
 - SALT AND PEPPER**

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What to do?

1. **PREHEAT OVEN TO 200 DEGREES**
2. **IN A BOWL, MIX CHICKEN, CREAM OF CHICKEN AND SPRINKLE A LITTLE CHICKEN SEASONING OR SALT AND PEPPER AND SET ASIDE.**
3. **USING A GLASS OR COOKIE CUTTER, CARVE OUT CIRCLES OF CRESCENT DOUGH**
4. **GREASE A MUFFIN TIN WITH COOKING SPRAY AND CAREFULLY PLACE DOUGH IN EACH CIRCLE**
5. **ADD CHICKEN MIXTURE INTO EACH CIRCLE**
6. **USING THE LEFTOVER DOUGH, CUT STRIPS AND PLACE IT ON TOP AS DESIRED.**
7. **BAKE FOR ABOUT 20 MINUTES, CHECK AT 15 MINUTES FOR DESIRED BROWNESS**

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