

Chicken

Cheesy Chicken Pot Pie

Betty Crocker Best-Loved Casseroles

Servings: 4

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 10 minutes

1 tablespoon vegetable oil
1 medium (1/2 cup) onion, chopped
1 med stalk (1/2 cup) celeriac, chopped
2 medium (1 cup) carrots, thinly sliced
1 cup frozen cut green beans, thawed
2 cups cooked chicken, chopped
1 can (10 3/4 oz) condensed cream of chicken soup
1 can (10 1/2 oz) chicken gravy
1/2 teaspoon dried sage leaves
1 cup (4 oz) sharp Cheddar cheese, finely shredded
1 refrigerated pie crust, softened as directed on box

Preheat oven to 375 degrees.

In a 10-inch skillet, heat oil over medium-high heat. Cook onion and celery in oil for 3 to 5 minutes, stirring occasionally, until crisp-tender.

Stir in carrots, green beans, chicken, soup, gravy and sage. Cook until bubbly. Stir in cheese. Spoon into ungreased deep 2-quart casserole.

Unroll pie crust; place crust over hot chicken mixture. Fold over edges to fit inside casserole. Cut small slits in surface of crust.

Bake for 45 minutes or until crust is deep golden brown.

Garnish with a sprig of thyme, if desired.

Per Serving (excluding unknown items): 665 Calories; 38g Fat (51.8% calories from fat); 35g Protein; 45g Carbohydrate; 3g Dietary Fiber; 106mg Cholesterol; 1405mg Sodium. Exchanges: 2 1/2 Grain(Starch); 4 Lean Meat; 2 Vegetable; 6 Fat.