

Chicken

Creamy Chicken Pot pie

Kraft Philadelphia

Servings: 8

Preparation Time: 10 minutes

Start to Finish Time: 48 minutes

Two cups of chopped ham can be substituted for the chicken.

1 pound boneless/ skinless chicken breast, cut into bite-size pieces

2 cups frozen mixed vegetables, thawed and drained

1 tub (10 oz) PHILADELPHIA savory Garlic Cooking Creme

1 refrigerated pie crust

Preheat oven to 400 degrees.

Cook and stir chicken in a large nonstick skillet on medium heat for 5 to 6 minutes or until chicken is lightly browned.

Add vegetables; cook 1 to 2 minutes or until heated through.

Stir in cooking creme; spoon into a 9-inch pie plate.

Place crust on top of filling; seal and flute the edges. Cut several slits in the crust. Place pie plate on baking sheet.

Bake for 25 to 30 minutes or until golden brown.

Per Serving (excluding unknown items): 149 Calories; 7g Fat (42.9% calories from fat); 3g Protein; 19g Carbohydrate; 2g Dietary Fiber; 5mg Cholesterol; 121mg Sodium. Exchanges: 1 Grain(Starch); 1 Vegetable; 1 1/2 Fat.