

Golden Chicken Potpie

Taste of Home Test Kitchen

Servings: 12

Yield: 2 potpies (six servings ea)

4 cups cooked chicken, cubed
4 cups frozen cubed hash brown potatoes, thawed
1 package (16 ounce) frozen mixed vegetables, thawed and drained
1 can (10-1/2 ounce) condensed cream of mushroom soup, undiluted
1 can (10-1/2 ounce) condensed cream of onion soup, undiluted
1 cup whole milk
1 cup (8 ounce) sour cream
2 tablespoons all-purpose flour
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon garlic powder
1 package (14.1 ounce) refrigerated pie pastry

Preparation Time: 20 minutes

Bake Time: 3 minutes

Preheat the oven to 400 degrees.

In a bowl, combine the chicken, potatoes, vegetables, mushroom soup, onion soup, milk, sour cream, flour, salt, pepper and garlic powder. Divide the mixture between two nine-inch deep-dish pie plates.

Roll out the pastry sheets to fit the top of each pie., Place the sheets over the filling. Trim, seal and flute the edges. Cut slits in the top.

Bake until golden brown, 35 to 40 minutes.

Per Serving (excluding unknown items): 194 Calories; 10g Fat (45.4% calories from fat); 17g Protein; 9g Carbohydrate; 1g Dietary Fiber; 54mg Cholesterol; 517mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat.