



Chik'n Pot Pie

1 can (13 ounce) FriChik, Diced Chik, Fried Chik'n or Chik'n Bites
1 medium onion, chopped
½ bag frozen carrots and peas
1 can cream of mushroom soup
1 can cream of celery soup
1 cup Bisquick
2 tablespoons butter
Salt, pepper, sage, and thyme to taste

Directions: Preheat oven to 350 degrees. Cut the FriChik into bite sized pieces and place in large bowl. Sauté the onions in butter until soft. Add the frozen carrots and peas and sauté until thawed. Add the vegetables to the bowl of FriChik. Stir in the seasonings and soups mixing until well incorporated.

In a separate bowl combine Bisquick with just enough water to make a batter that drops off of a spoon easily but is not runny.

Grease or spray a 12 cup muffin pan. Add a large spoonful of Bisquick batter to bottom of each muffin cup. Top with about ¼ cup of chik'n mixture. Spoon another large spoonful of the Bisquick batter on top. Bake 20-30 minutes until tops are brown (use egg wash if desired)

Submitted by Camden H. of North Carolina