



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

FAMILY SIZED CHICKEN POT PIE

1 2/3 cups frozen mixed vegetable blend (carrots, peas, green beans, and corn), thawed

1 1/2 cups cut-up cooked chicken (about 8 ounces)

1 can (10.5 ounces) condensed cream of chicken soup

1/2 cup milk

4 ounces (1 cup) shredded cheddar cheese

1/2 teaspoon garlic powder

1/2 teaspoon kosher salt

1/4 teaspoon ground black pepper

1 sheet frozen puff pastry, thawed

1 egg

2 teaspoons water

1. Preheat oven to 400 degrees F. Coat 8-inch square baking dish with no-stick cooking spray; set aside.
2. In large bowl, mix together mixed vegetables, chicken, soup, milk, cheese, garlic powder, salt, and pepper.
3. Pour into prepared baking dish; set aside.
4. Unfold puff pastry sheet and place on top of filling in baking dish. With sharp knife, make 4 to 6 slits in center of pastry. Fold over any excess pastry along edges.
5. In small dish, beat together egg and water. Brush egg wash over top of pastry.
6. Bake in 400-degree oven for 40 to 45 minutes, or until pastry is golden brown and filling is bubbling.

Makes 6 servings.

