

INGREDIENTS:

- 1-2 Cans Mixed Veggies
- 1 Can Pre-Cooked Chicken
- 1 Can Cream of Chicken Soup
- 2 Pie Crusts
- Salt and Pepper
- Italian Seasoning (optional)

DIRECTIONS:

1. Roll one pie crust into a glass pie baking dish. Poke several holes with a fork and cook at 400 degrees until cooked (10-15 minutes).
2. While the bottom crust is cooking, stir together veggies, chicken, cream of chicken soup, salt, and pepper. Add Italian Seasoning (~1 tsp) if you like.
3. When cooked, remove pie shell from the oven and add the mixture into the crust.
4. Carefully roll the remaining pie shell over the top. Press edges together with a fork.
5. Poke several holes in the top shell with a fork and return the pie to the oven.
6. Cook at 375 for 20 minutes or until the top crust is lightly browned.
7. Remove and serve while hot.