

Chicken pot pie recipe

Ingredients:

- 2 pkgs of prepared pie crust
- 2 lb bag of frozen mixed veggies (carrots, peas, corn & green beans)
- 1 large onion, diced
- 2 russet potatoes, diced & parboiled
- 2 cans cream of chicken soup
- 1 cup cooked chicken, diced or shredded (optional)

Directions:

- Preheat oven to 400-degrees F.
- Line two pie pans with a single pie crust in each.
- Peel and dice potatoes, cover with water, and microwave for 4-5 minutes.
- Dice onion (if you'll breathe through your mouth while doing so, you'll be less likely to cry).
- Combine all other ingredients in a large mixing bowl.
- Add in the onion. (I wait until after I've filled one crust before adding a drained can of chicken to the other half.)
- Drain water off potatoes and add those to the mixture, as well.
- Mix well with a long-handled spoon or spatula...
- ... then divide the mixture between your two prepared pie pans. (I use two [Pyrex pans](#) we got as a wedding gift 30 years ago.)
- Top each with the remaining crusts, flute edges, then prick with a knife or fork to vent the crust.
- Bake your super easy chicken pot pie for 45-55 minutes or until done. If crust begins to brown too much, cover with foil for the remaining baking time.
- Let sit for 5 minutes before serving. To double up on your veggies, pair with our [broccoli-cauliflower salad](#). Enjoy!

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