

Chicken Pot Pie Casserole



Prep time: 10 minutes

Cook time: 45 minutes

Total time: 55 minutes

Serves: 4

Ingredients:

You will need:

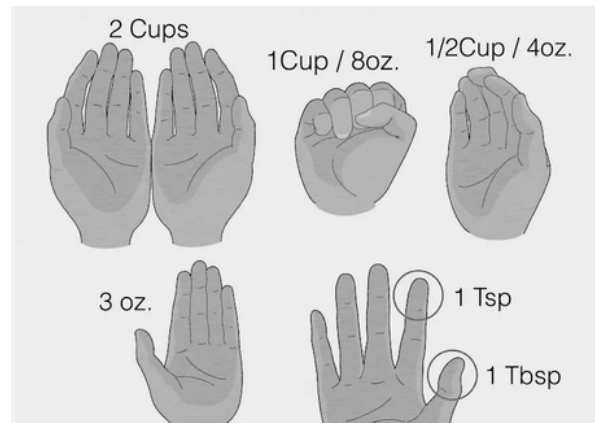
- 3 (4.5oz) cans chunk chicken, drained
- 1 can mixed vegetables
- 1 (10.5oz) can cream of chicken soup
- 1 cup shelf-stable milk (split into two ½ cup portions)
- ½ cup baking mix
- ½ cup cheese, shredded
- 1 tsp garlic powder
- Salt & pepper to taste

Mobile
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Ingredients

Cooking Utensils / Appliances:

- Oven
- Baking dish/pan
- Mixing bowls & utensils

Approximate Measurements



Instructions:

1. Preheat the oven to 375 degrees F.
2. To make the filling, combine the chicken, mixed vegetables, shredded cheese, ½ cup milk, cream of chicken soup, and seasonings together in a mixing bowl. Pour into a greased baking dish (8x8 in or similar).
3. To make the topping, mix ½ cup baking mix and ½ cup milk in another bowl. Stir until smooth (it will be thin). Sprinkle a little shredded cheese on top, if desired.
4. Pour the batter evenly on top of the chicken mixture. Bake for 30-40 minutes until the top is golden and the center is set.
5. Let sit for 5-10 minutes before serving.