

Chicken Pot Pie (Crowd Favorites, Main Courses)



- 1 package Halladay's Farmhouse Corn Chowder Soup
- 3 cups water
- 1 cup half & half
- 2 Tbsp. of butter
- 1 ½ cups of frozen peas and carrot vegetable mix
- 2 cups chicken, cooked and diced (rotisserie chicken works great)
- Prepared pie shell
- Ground black pepper to taste

Preheat oven to 400°F. Combine soup mix and water in small saucepan; bring to slight boil. Reduce heat and simmer for 20 minutes. Add veggies, chicken and half & half; simmer for another 5 minutes. Pour into prepared pie shell in deep dish pie plate. Top with crust, crimp edges and add a few steam vents. Bake until crust is golden brown, about 30 minutes. Let sit 10 minutes before serving.
Can also be prepared with just a top crust or a puff pastry top.