Easy Chicken Pot Pie

Only 6 ingredients but a lot of deliciousness!

- Servings 6-8 servings (it refrigerates awesomely for leftovers)
- Prep time 5 minutes
- Cook time 30 minutes

Ingredients

- 1 bag frozen veggie medley (10-16 oz), thawed
- 1 can cream of chicken soup (try the kind with herbs if you want)
- Leftover cooked chicken, as little or as much as you want (we used 1 large breast), cubed/shredded
- 2 cups pancake/all-purpose baking mix
- 1 cup milk
- 2 eggs

Protocol

- 1. Pre-heat oven to 400°F.
- 2. In a pan (9" pie or 7 x 11 dish, or whatever you have), mix the soup, chicken, and veggies. Make sure the veggies are thawed and not frozen!
- 3. In a separate bowl, mix the baking mix, milk and eggs. Pour this batter over the chicken and veggies.
- 4. Bake for 25-30 minutes or until the crust is golden brown.
- 5. Serve and enjoy!