



Mini Chicken Pot Pies

Description

Ingredients:

14 ounces Cream of Chicken Soup

1/4 cup Chicken Stock

3 packages Crescent Rolls(you will have to seal the seams)

9 ounces frozen mixed vegetables, thawed

1 cup chicken, shredded

PREPARATION:

Preheat the oven to 400* Spray muffin tins with a non stick spray Lay the crescent roll dough out flat, pinch seams together Using a biscuit cutter, cut out 12 rounds from the dough Press the dough into the muffin tins, including up the sides In a large bowl, mix together the soup, thawed vegetables and the shredded chicken Spoon the filling into each muffin cup, do not overfill Using a pizza cutter, slice strips of dough and lay across the tops of the muffin cups Place in the oven and bake for about 18 minutes, until the top and sides are a light golden brown. If the top begins to brown too quickly, cover with aluminum foil and bake Let cool and use a knife to loosen from the muffin tins.

Enjoy !

Category

1. Grandma Recipes

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Author

rauf

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