

Chicken Pot Pie Casserole

Ingredients

Filling:

- 2 ¼ cups (12 oz) boneless, skinless chicken breast, cooked, cut into 1/2 inch cubes*
- 1 bag frozen broccoli, carrots and cauliflower mixture, thawed
- 1 can (10 oz) condensed cream of chicken soup, undiluted
- 1 cup 2% milk
- 1/4 cup Original Complete Mix
- 1/8 tsp ground black pepper

Topping:

- 1 cup Original Complete Mix
- 1 cup water
- 1 tbsp dried parsley
- 1/8 tsp poultry seasoning (optional)

How to make it

1. Preheat oven to 400°F.
2. For filling, combine chicken and vegetables in large skillet.
3. Add to chicken vegetable mixture. Cook over medium heat, stirring occasionally, 3-4 minutes or until mixture bubbles.
4. For topping, combine 1 cup pancake mix, water, parsley and poultry seasoning with wire whisk until well blended.
5. Pour hot chicken mixture into greased 2-quart casserole dish. Top immediately with batter; spread evenly.
6. Bake 30-35 minutes or until topping is golden brown.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	35 min	45 min	8

Made with



Original Complete Mix

7. In medium bowl, combine soup, milk, 1/4 cup pancake mix and pepper with wire whisk.