



Fall Chicken Pot Pie

Prep: 25 minutes

Bake: 30 minutes Serves: 6

- 4 tablespoons **PICS unsalted butter**
- 1 medium onion, finely chopped
- 1 rib celery, finely chopped
- 2 cans (10.5 ounces each) **PICS healthy condensed cream of chicken** and/or **25% less sodium mushroom soup**
- 1¾ cups frozen vegetables such as broccoli florets, carrots, corn, green beans and/or peas
- 1 rotisserie chicken, skin removed and meat chopped (4 cups)
- ½ teaspoon dried thyme or 2 teaspoons finely chopped fresh thyme
- ½ teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 1 package (8 ounces) **PICS refrigerated crescent rolls**

1. Preheat oven to 350°. Melt butter in large skillet over medium heat. Add onion and celery; cook 5 minutes or until soft, stirring occasionally. Remove from heat; stir in soup, vegetables, chicken, thyme, salt and pepper. Transfer chicken mixture into a deep-dish pie plate.

2. Unroll crescent roll dough; lay crescent rolls over chicken mixture slightly overlapping in a circular pattern to cover.

3. Bake 30 minutes or until top is golden brown and crust is cooked through.

*Approximate nutritional values per serving (1 piece):
365 Calories, 18g Fat (5g Saturated), 81mg Cholesterol,
794mg Sodium, 23g Carbohydrates, 2g Fiber, 25g Protein*