



## Savory Chicken Pot Pie

When a chicken pot pie bubbles and oozes this much creamy comfort in every bite, you know you're home.

**Servings: 8**

- 1 pkg. (8 oz.) Cream Cheese, cubed
- 1/2 cup chicken broth
- 3 cups chopped cooked chicken
- 1 pkg. (16 oz.) frozen mixed vegetables, thawed
- 1/2 tsp. garlic salt
- 1 egg
- 1/2 cup milk
- 1 cup all-purpose baking mix



HEAT oven to 400°F.

COOK cream cheese and broth in large saucepan on low heat until cream cheese is completely melted and mixture is well blended, stirring frequently with whisk. Stir in chicken, vegetables and garlic salt.

SPOON into 9-inch pie plate. Beat egg and milk in medium bowl with whisk until well blended; stir in baking mix just until moistened. Spoon over chicken mixture. Place pie plate on baking sheet.

BAKE 25 to 30 min. or until golden brown.



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