

DEEP DISH CHICKEN PIE

(Annie D'Cunha)

Ingredients:

- 1 lb boneless skinless chicken breast, cut in cubes or strips
- 1/4 cup Italian dressing
- 125 g Philadelphia Light cream cheese, cubed
- 1/2 cup chicken broth
- 2-3 cups frozen mixed vegetables thawed and drained
- 2 frozen deep dish pie crusts

Method

- ❖ Cook chicken in dressing in skillet on stove, on medium heat for 3 minutes.
- ❖ Add cream cheese, cook and stir until melted.
- ❖ Add broth and vegetables and simmer for 6 minutes.
- ❖ Preheat oven to 375 degrees F. Brown one of the pie crusts till it is slightly brown
- ❖ Pour mixture into this browned pie crust. Invert the other pie crust over, crimping the edges.
- ❖ Cut 4 slits in crust to allow steam to escape.
- ❖ Bake 30 minutes or until crust is golden brown