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## *Food for the Soul*

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### **Miss Wendi's Easy Chicken Pot Pie**

### **Main Dishes**

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1 pkg Fill and Bake Pie Crusts (the kind you unroll)

1 10-oz can cream of chicken soup

1/2 8-oz pkg sour cream

1/2 8-oz pkg chive and onion cream cheese, or  
use French onion or green onion dip

3 chicken breasts cooked & sliced

1/2 to 1 16-oz pkg mixed frozen vegetables

melted butter, sugar and cinnamon

### **Instructions**

Unroll one pie crust and fit in pie pan. Cut edges and save extra crust pieces. Preheat oven to 350 degrees. Place pie crust in oven and bake about 7 minutes and remove from oven. While pie crust is baking, combine chicken, cream cheese, sour cream, soup and mixed vegetables in large skillet until well blended and slightly boiling. Fill baked pie crust with mixture from skillet. (It won't all fit in one pie...that's OK.) Unroll 2nd pie crust and place on top of pie. Remove excess from edges and set aside. Cut 4 "vent" slices. Replace pie and cook another 5-7 minutes until crust is golden. Use excess filling for another pie or serve as is.

BONUS: Take the leftover pie crust and place on cookie sheet. Brush with melted butter and sprinkle with sugar and cinnamon. Bake 5-7 minutes. Now you have dessert too.

*Psalms 56:3,8,11,13a - "When I am afraid, I will trust in You...You have numbered my troubles, put my tears in Your bottle, are they not in Your book?...In God I have put my trust. I will not be afraid. What can a man do to me? You have saved my soul from death."*

--Wendi Sisneros

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