

## *CHICKEN POT PIE*

*4 chicken breasts, cooked and cut into bite sized pieces*

*2 cans cream of chicken soup, Healthy Request*

*2 cans veg-all or frozen mixed small veggies (cooked)*

*1 can chicken broth*

*½ cup (or less) Olivio or other “healthy, fake margarine” or olive oil*

*1 cup self rising flour*

*1 cup skim milk*

*Mix first 4 ingredients together in baking dish. Mix flour and milk together. Place butter on top of chicken mixture and pour flour/milk over all. Bake at 425\* for 45 minutes or until crust is golden brown. Easy and yummy !!!*