

(Better Homes & Gardens New Cook Book)

Chicken Pot Pie Casserole

Ingredients:

~Makes 6 servings

1 10-ounce pkg. frozen peas and carrots
½ cup chopped onion
½ cup chopped fresh mushrooms
¼ cup butter
1/3 cup all-purpose flour
½ teaspoon salt
¼ teaspoon ground sage
1/8 teaspoon pepper
2 cups water
¾ cup milk
1 Tablespoon instant chicken bouillon granules
3 cups cubed cooked chicken (or turkey)
¼ cup snipped parsley

Topping:

½ cup herb-seasoned stuffing croutons
1 Tablespoon butter, melted

Directions:

- Cook frozen vegetables according to package directions, drain.
- In a saucepan cook onion and mushrooms in butter till tender but not brown. Stir in flour, salt, sage, and pepper. Add water, milk, and chicken bouillon granules all at once. Cook and stir till thickened and bubbly. Cook and stir 1 to 2 minutes more.
- Stir in drained cooked vegetables, chicken (or turkey), and parsley; heat till bubbly.
- Turn chicken mixture into 6 individual casseroles or a 12" x 7 ½" x 2-inch baking dish.
- Combine ½ cup herb-seasoned stuffing croutons and 1 tablespoon melted butter. Sprinkle over casserole(s).
- Bake in a 450-degree oven for 10 to 12 minutes or till crust is golden brown.