



## Chicken Pie

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|---|---|
| <b>2 Ready made pie crusts</b>                  | <b>2 lbs Chicken breast, cooked &amp; cubed</b> |
| <b>1 Jar chicken gravy</b>                      | <b>½ Cup frozen peas, thawed</b>                |
| <b>½ Cup sliced carrot</b>                      | <b>1 Can green beans</b>                        |
| <b>1 Can sliced potatoes</b>                    | <b>1 Onion, chopped</b>                         |
| <b>1 Green pepper, chopped</b>                  | <b>2 Inner stalks celery, chopped</b>           |
| <b>1 Clove garlic, minced</b>                   | <b>¼ Cup butter</b>                             |
| <b>Salt &amp; pepper &amp; parsley to taste</b> |   |

**Cook carrots & drain. Saute onion, pepper, celery and garlic in butter. Combine gravy, chicken, carrots, onion, pepper, celery, garlic, peas, beans, potatoes and spices in a large bowl and mix gently. Pour into prepared pie crust and cover with remaining pie crust. Bake at 350 until pie crust is lightly browned.**

*Meredith Ludwig Curtis*