



## Chicken Pot Pie

Recipe Courtesy of Robin Miller and Tyson Foods

Recipe serves 6

Preparation Time: 30-35 minutes

Time Savings: 30 minutes compared to traditional recipe

### Ingredients

- 2 teaspoons olive or vegetable oil
- ½ cup chopped yellow or white onion
- 2 carrots, peeled and sliced into rounds
- 2 cans (12.5 ounces each) *Tyson® Fully Cooked Premium Chunk White Chicken*
- 1 tablespoon all-purpose flour
- 1 cup reduced-sodium chicken broth
- 15 ounce can no-salt added tomato sauce
- 1 Idaho or russet potato, peeled and cut into 1/2 inch cubes
- 1 teaspoon Dijon mustard
- ½ cup frozen corn kernels
- ½ cup frozen peas
- Pinch salt and ground black pepper
- 11 ounce container refrigerated bread sticks

### Preparation Instructions

1. Preheat oven to 375 degrees Fahrenheit.
2. To make the filling: heat the oil in a large skillet over medium-high heat. Add onions and carrots and sauté for 2 minutes. Add chicken and flour and stir well to coat everything with flour. Add broth, tomato sauce, potato and Dijon mustard and bring mixture to a boil. Reduce the heat to medium-low, partially cover and simmer for 8 minutes, or until potato cubes are fork-tender. Stir in corn and peas and remove from heat. Season to taste with salt and black pepper.
3. Spoon mixture into a 2-quart casserole dish.
4. To make the crust: unwrap breadsticks and separate into 12 pieces. Place (stretch if necessary) 6 of the breadstick strips (flat) on top of the casserole dish from one side of the dish to the other. Arrange the remaining breadsticks over the top, either on a diagonal or perpendicular crisscross pattern. Pinch around the edges of the casserole dish to seal the ends and secure the breadsticks to the dish.
5. Bake 10-13 minutes or until the breadsticks are puffed and golden brown.

**To form a woven lattice top:** Place 6 of the breadsticks on top of the casserole dish. Fold every other breadstick back, making ends meet, and then place one breadstick crosswise just beyond the folded edge. Return the folded breadsticks to their original flat position. Fold back the strips that were just left



flat and repeat the procedure. Repeat until all 6 breadsticks are woven into the breadsticks on the surface of the casserole dish.