



Super-Sized Kickin' Chicken Pot Pie



1/8th of recipe: 250 calories, 6.5g total fat (2g sat. fat), 623mg sodium, 27.5g carbs, 3.5g fiber, 6g sugars, 17g protein

Prep: 5 minutes **Cook:** 1 hour



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Ingredients

1 lb. raw boneless skinless chicken breast, cut into bite-sized pieces
6 cups frozen mixed vegetables, thawed
Two 10.75-oz. cans 98% fat-free cream of celery condensed soup
1 package refrigerated Pillsbury Crescent Recipe Creations Seamless Dough Sheet

Directions

Preheat oven to 350 degrees. Spray a 9-inch by 13-inch baking pan with nonstick spray.

Bring a large skillet sprayed with nonstick spray to medium-high heat. Cook and stir chicken for 10 to 15 minutes, until fully cooked.

Transfer chicken to a large bowl. Add thawed veggies and soup and mix well. Transfer to the baking pan.

Bake until hot and bubbly, about 30 minutes.

Place dough over the contents of the baking pan and carefully stretch to cover.

Bake until dough is fully cooked and golden brown, 12 to 15 minutes. Serve it up!

MAKES 8 SERVINGS

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