



MINI CHICKEN POT PIES

March 6

National Frozen Food Day



INGREDIENTS

- 1 Pound Chicken, cooked, frozen, Diced or Pulled, no skin, wing meat, neck meat, giblet, or kidney
- 1 Cup Mixed Frozen Vegetables (thawed)
- ½ Cup Sharp Cheddar Cheese (shredded)
- 10½ Ounce Can Condensed Cream of Chicken Soup
- 16.3 Ounce Can Refrigerated Biscuits (8 count Grands or Jumbo)

DIRECTIONS

1. Preheat your oven to 375°.
2. Coat 8 muffin pan cups with cooking spray.
3. In a medium-sized bowl, combine chicken, vegetables, cheese, and soup until well mixed.
4. Flatten each biscuit into roughly a 4½ inch circle using your hands. Gently press each flattened biscuit into the greased muffin pan, leaving a dough rim around the top of each cup.
5. Spoon the chicken mixture into the biscuit cups.
6. Bake for 18-23 minutes or until the crust turns golden brown, and the filling bubbles.
7. After baking, let the pies cool in the pan for 2-3 minutes before serving.

MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Grain

MEAL TYPE

-  Lunch/Supper

YIELD

8 Mini Pies

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Mini Pie	¾ Mini Pie	1 Mini Pie	1 Mini Pie