

Smoked Chicken Pot Pie

Yield: 8 each entrée pot pies

Ingredients:

- 4 lbs Reser's® Pot Pie Filling (71117.14727)
- 1 tsp Thyme leaves, minced
- 2 lbs Smoked chicken, cut into 1-inch chunks
- 8 each 65-inch Pie crusts

Directions:

1. Preheat oven to 375°F.
2. Prepare 8 each 5-inch cast iron pans with pan spray
3. In a bowl, mix the entire bag of Reser's Pot Pie Filling with the thyme and smoked chicken.
4. Divide the pot pie filling into the pans and top with the pie crust.
5. Crimp the edges as needed and cut several slits in the crust to allow steam to release.
6. Cook for 25-35 minutes until the crust is golden brown and cooked through.
7. Serve warm.

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