



Chicken Pot Pie with Croissant Crust

Yield: 8 each 12 oz entree servings

Ingredients:

- 4 lbs [Reser's® Pot Pie Filling](#) (71117.12999)
- 1/3rd cup Vegetable oil
- 2 ½ lbs Chicken breast, diced into 1-inch pieces
- 1 Tbsp Kosher salt
- 1 tsp 28 mesh Black pepper
- 10 cups Croissants, diced into 1-inch pieces
- ½ cup Italian parsley leaves, finely chopped

Directions:

1. Preheat oven to 350°F.
2. Cut the croissants into 1-inch pieces and toast in the oven for 4-5 minutes until lightly browned and dried, set aside to cool.
3. In a 6-quart saucepan, heat the oil over medium heat and add the diced chicken, kosher salt and black pepper.
4. Cook until lightly browned and cooked through.
5. Add the Reser's Pot Pie Filling, heat through, and set aside.
6. To serve, place 12 oz of filling in a small cast iron pan and top with 1 cup of croissant pieces.
7. Bake for 5-6 minutes until the croissants are browned and filling is hot.
8. Garnish with Italian parsley and serve immediately.