



Easy Chicken Pie

READY IN



25 min.

SERVINGS



6

CALORIES



564 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.8 cup buttermilk
- ☐ 3 cups meat from a rotisserie chicken cooked chopped
- ☐ 1.5 tablespoons cornstarch
- ☐ 10.8 oz cream of chicken soup with herbs canned
- ☐ 0.3 cup cooking wine dry white
- ☐ 1 cup chicken broth low-sodium
- ☐ 3 cups peas-carrots mix shopping list frozen
- ☐ 15 oz piecrusts refrigerated

Equipment

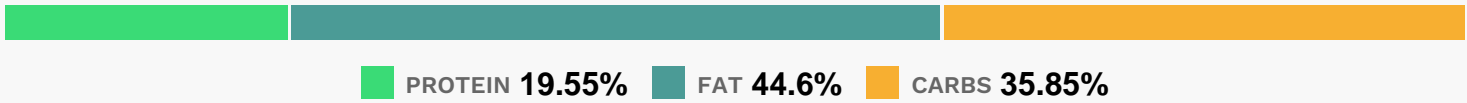
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ baking pan
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 400
- ☐ Unroll piecrust on a lightly floured surface; roll into a 14- x 12-inch rectangle.
- ☐ Stir together soup and next 6 ingredients in a medium bowl.
- ☐ Pour into a lightly greased 11- x 7-inch baking dish. Top with piecrust; fold edges under, and crimp.
- ☐ Cut slits in top for steam to escape.
- ☐ Bake at 400 for 45 minutes or until golden and bubbly.
- ☐ Let stand 10 minutes before serving.
- ☐ *2 (5-oz.) cans chicken, drained, may be substituted.
- ☐ Note: To make ahead, prepare recipe as directed through Step Cover tightly with aluminum foil, and freeze up to 1 month. Preheat oven to 400
- ☐ Remove pie from freezer, and let stand at room temperature 30 minutes. Loosen foil, and place pie on a foil-lined baking sheet.
- ☐ Bake, covered, for 1 hour and 30 minutes. Uncover and bake 15 to 20 minutes or until golden and bubbly.
- ☐ Mushroom-Bacon Chicken Pie: Cook 5 bacon slices in a large skillet over medium heat 5 minutes on each side or until crisp.
- ☐ Remove bacon slices, reserving drippings in skillet. Crumble bacon. Saut 1 (8-oz.) package sliced fresh mushrooms in hot drippings 10 minutes or until tender.

Add 2 minced garlic cloves, and saut 1 minute. Prepare recipe as directed, stirring mushroom mixture and crumbled bacon into chicken mixture.

Nutrition Facts



Properties

Glycemic Index:14.83, Glycemic Load:2.06, Inflammation Score:-10, Nutrition Score:20.269130478735%

Flavonoids

Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Catechin: 0.08mg, Catechin: 0.08mg, Catechin: 0.08mg, Catechin: 0.08mg Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg Hesperetin: 0.04mg, Hesperetin: 0.04mg, Hesperetin: 0.04mg, Hesperetin: 0.04mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg

Nutrients (% of daily need)

Calories: 564.32kcal (28.22%), Fat: 27.61g (42.47%), Saturated Fat: 8.61g (53.82%), Carbohydrates: 49.92g (16.64%), Net Carbohydrates: 45.75g (16.64%), Sugar: 1.89g (2.09%), Cholesterol: 59.86mg (19.95%), Sodium: 798.22mg (34.71%), Alcohol: 1.03g (100%), Alcohol %: 0.38% (100%), Protein: 27.22g (54.45%), Vitamin A: 6819.25IU (136.39%), Vitamin B3: 9.19mg (45.97%), Selenium: 24.24µg (34.63%), Phosphorus: 282.53mg (28.25%), Manganese: 0.54mg (26.91%), Vitamin B1: 0.39mg (26.17%), Iron: 4.12mg (22.88%), Vitamin B2: 0.37mg (21.67%), Vitamin B6: 0.41mg (20.64%), Folate: 80.93µg (20.23%), Fiber: 4.17g (16.68%), Zinc: 2.06mg (13.74%), Potassium: 471.22mg (13.46%), Vitamin B5: 1.32mg (13.23%), Copper: 0.25mg (12.47%), Magnesium: 44.42mg (11.1%), Vitamin C: 7.89mg (9.56%), Calcium: 84.89mg (8.49%), Vitamin K: 7.39µg (7.03%), Vitamin B12: 0.38µg (6.34%), Vitamin E: 0.62mg (4.14%), Vitamin D: 0.39µg (2.6%)