



Easy Chicken Pot Pie

READY IN



45 min.

SERVINGS



4

CALORIES



1160 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 12 oz grands flaky refrigerator biscuits refrigerated
- ☐ 16 oz chicken broth drained canned
- ☐ 8 oz cheddar cheese shredded divided
- ☐ 20 oz cream of chicken soup canned
- ☐ 1 cup milk
- ☐ 26 oz savory vegetable mixed drained canned
- ☐ 4 servings salt and pepper to taste

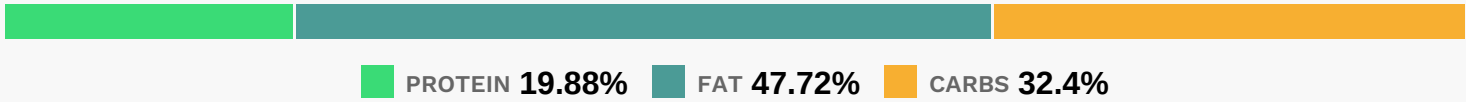
Equipment

- ☐ bowl
- ☐ oven
- ☐ baking pan

Directions

- ☐ In a bowl, combine all ingredients except cheese and biscuits.
- ☐ Transfer to a greased 13"x9" baking pan; top with 3/4 of cheese. Separate biscuits and tear each into 4 to 5 pieces; place on top of cheese.
- ☐ Sprinkle with remaining cheese.
- ☐ Bake, uncovered, at 350 degrees for 45 minutes, or until biscuits are golden.

Nutrition Facts



Properties

Glycemic Index:54.25, Glycemic Load:47.68, Inflammation Score:-10, Nutrition Score:37.193913169529%

Nutrients (% of daily need)

Calories: 1160.38kcal (58.02%), Fat: 61.83g (95.13%), Saturated Fat: 24.05g (150.3%), Carbohydrates: 94.47g (31.49%), Net Carbohydrates: 85.99g (31.27%), Sugar: 22.26g (24.73%), Cholesterol: 132.06mg (44.02%), Sodium: 2516.26mg (109.4%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 57.98g (115.96%), Vitamin A: 10556.11IU (211.12%), Phosphorus: 703.58mg (70.36%), Selenium: 46.77µg (66.82%), Calcium: 568.86mg (56.89%), Vitamin B2: 0.94mg (55.09%), Manganese: 0.92mg (45.93%), Zinc: 6.82mg (45.49%), Vitamin B3: 8.47mg (42.34%), Iron: 7.35mg (40.86%), Vitamin B1: 0.59mg (39.6%), Folate: 139.34µg (34.83%), Vitamin B12: 2.06µg (34.41%), Fiber: 8.48g (33.91%), Magnesium: 105.98mg (26.5%), Vitamin B6: 0.53mg (26.45%), Copper: 0.51mg (25.28%), Vitamin E: 3.66mg (24.39%), Potassium: 843.65mg (24.1%), Vitamin C: 19.31mg (23.4%), Vitamin K: 19.32µg (18.4%), Vitamin B5: 1.29mg (12.91%), Vitamin D: 1.12µg (7.5%)