



Mushroom-Bacon Chicken Pie

READY IN



25 min.

SERVINGS



6

CALORIES



651 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 5 slices bacon
- ☐ 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
- ☐ 8 oz mushrooms fresh sliced
- ☐ 2 garlic cloves minced
- ☐ 1 cup chicken broth low-sodium

- ☐ 3 cups peas-carrots mix shopping list frozen
- ☐ 15 oz piecrusts refrigerated

Equipment

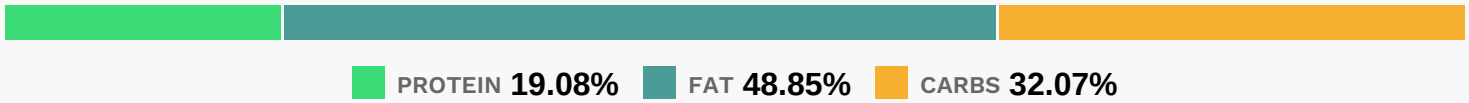
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ baking pan
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 400
- ☐ Unroll piecrust on a lightly floured surface; roll into a 14- x 12-inch rectangle.
- ☐ Cook 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 mushrooms in hot drippings 10 minutes or until tender.
- ☐ Add minced garlic cloves, and saut 1 minute.
- ☐ Stir together soup and next 6 ingredients in a medium bowl. Stir mushroom mixture and crumbled bacon into chicken mixture.
- ☐ 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 6. 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.

Nutrition Facts



Properties

Glycemic Index:25.17, Glycemic Load:2.42, Inflammation Score:-10, Nutrition Score:23.807391197785%

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 Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 650.58kcal (32.53%), Fat: 35.02g (53.87%), Saturated Fat: 11.07g (69.18%), Carbohydrates: 51.72g (17.24%), Net Carbohydrates: 47.15g (17.15%), Sugar: 2.64g (2.94%), Cholesterol: 71.96mg (23.99%), Sodium: 921.65mg (40.07%), Alcohol: 1.03g (100%), Alcohol %: 0.33% (100%), Protein: 30.77g (61.54%), Vitamin A: 6826.12IU (136.52%), Vitamin B3: 11.3mg (56.52%), Selenium: 31.58µg (45.12%), Phosphorus: 342.97mg (34.3%), Vitamin B1: 0.48mg (31.71%), Vitamin B2: 0.54mg (31.54%), Manganese: 0.57mg (28.73%), Vitamin B6: 0.51mg (25.67%), Iron: 4.4mg (24.45%), Folate: 87.38µg (21.85%), Vitamin B5: 2mg (19.96%), Copper: 0.38mg (19.01%), Fiber: 4.57g (18.28%), Potassium: 631.73mg (18.05%), Zinc: 2.49mg (16.57%), Magnesium: 50.27mg (12.57%), Vitamin C: 9mg (10.9%), Calcium: 88.75mg (8.88%), Vitamin B12: 0.49µg (8.12%), Vitamin K: 7.4µg (7.05%), Vitamin E: 0.7mg (4.7%), Vitamin D: 0.54µg (3.59%)