



Ultimate Chicken Pot Pie

READY IN



50 min.

SERVINGS



10

CALORIES



331 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 2 cups meat from a rotisserie chicken diced cooked
- 10.8 ounce campbell's® condensed cream of chicken soup fat free 98% canned (Regular or)
- 12 ounce vegetables mixed frozen thawed
- 0.5 cup milk
- 14 ounce pie crusts refrigerated at room temperature (double)
- 1 cup cheddar cheese shredded

Equipment

- bowl

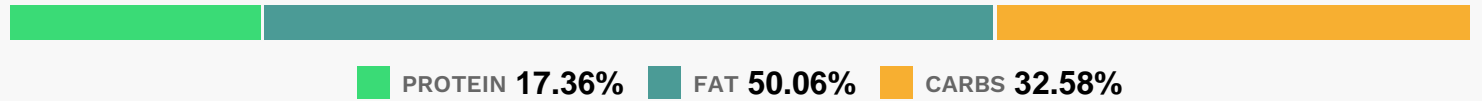
oven

knife

Directions

- Heat the oven to 400 degrees F. Line the bottom of a 9-inch pie plate with 1 pie crust. Trim any excess.
- Stir the soup, milk, chicken and vegetables in a medium bowl. Spoon the chicken mixture into the pie plate.
- Sprinkle with 3/4 cup cheese.
- Place the remaining pie crust over the filling. Trim any excess. Crimp the edges of the top and bottom crusts together. Using a sharp knife, cut several slits in the top crust.
- Bake for 35 minutes or until the crust is golden brown.
- Sprinkle the crust with the remaining cheese.

Nutrition Facts



Properties

Glycemic Index:15.3, Glycemic Load:2.68, Inflammation Score:-8, Nutrition Score:10.299130444941%

Nutrients (% of daily need)

Calories: 330.76kcal (16.54%), Fat: 18.37g (28.26%), Saturated Fat: 6.69g (41.83%), Carbohydrates: 26.9g (8.97%), Net Carbohydrates: 24.55g (8.93%), Sugar: 0.79g (0.88%), Cholesterol: 36.2mg (12.07%), Sodium: 491.8mg (21.38%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 14.34g (28.68%), Vitamin A: 1927.84IU (38.56%), Vitamin B3: 3.84mg (19.21%), Selenium: 13.3µg (18.99%), Phosphorus: 175.93mg (17.59%), Manganese: 0.29mg (14.28%), Vitamin B2: 0.22mg (12.84%), Vitamin B1: 0.18mg (12.14%), Calcium: 118.57mg (11.86%), Iron: 2.04mg (11.31%), Folate: 42.03µg (10.51%), Fiber: 2.35g (9.41%), Vitamin B6: 0.18mg (9.13%), Zinc: 1.31mg (8.74%), Magnesium: 25.73mg (6.43%), Vitamin B5: 0.64mg (6.39%), Potassium: 216.67mg (6.19%), Copper: 0.12mg (6.01%), Vitamin B12: 0.27µg (4.45%), Vitamin C: 3.57mg (4.33%), Vitamin K: 4.45µg (4.24%), Vitamin E: 0.44mg (2.92%), Vitamin D: 0.2µg (1.35%)