



Chicken Pie

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| 2 Ready made pie crusts | 2 lbs Chicken breast, cooked & cubed |
| 1 Jar chicken gravy | ½ Cup frozen peas, thawed |
| ½ Cup sliced carrot | 1 Can green beans |
| 1 Can sliced potatoes | 1 Onion, chopped |
| 1 Green pepper, chopped | 2 Inner stalks celery, chopped |
| 1 Clove garlic, minced | ¼ Cup butter |
| Salt & pepper & parsley to taste | |

Cook carrots & drain. Saute onion, pepper, celery and garlic in butter. Combine gravy, chicken, carrots, onion, pepper, celery, garlic, peas, beans, potatoes and spices in a large bowl and mix gently. Pour into prepared pie crust and cover with remaining pie crust. Bake at 350 until pie crust is lightly browned.

Meredith Ludwig Curtis