

Recipe For: Chicken Pot Pie



Ingredients:

3-4 c Cooked Chicken Bites
2 cups Cooked Mixed Vegetables, bite sized (corn, peas, potatoes, etc.)
1 cup of Chicken Gravy
Pie Crust, bottom & top
3 pats of butter, sliced

Great with turkey too!

Directions:

Put bottom crust into pie dish. In bowl mix chicken, vegetables and gravy. Pour into pie dish. Cover with top crust (poke holes if it is solid) and top with sliced pats of butter. Cook at 350 degrees for 30 minutes, or until brown on top.

Great way to use leftovers!



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Recipe For: Easy Pie Crust



Ingredients:

2 c Flour
1 ½ Sticks Softened Butter
⅔ c Cold Water

Sweeten it up for fruit pies by adding a teaspoon of sugar!

Directions:

Mix softened butter into flour until well blended. Add half the water and mix in. Add more water as needed. You don't want the crust to be too mushy. Make into a ball and then flatten and place in bowl in refrigerator for about 25 minutes (or freezer for 10 min). Divide into two balls and roll out with rolling pin (flour liberally) for top and bottom crust.

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