

Comforting Chicken Pot Pie

Ingredients:

frozen pie shell
1/2 chopped onion
3/4 cup chopped frozen mixed vegetables
2 cans white chicken breast (drained)
3/4 cup of chicken broth
1/2 cup of cottage cheese
A handful of shredded cheddar cheese
Seasonings: (garlic powder, onion powder, salt, black pepper, Italian seasoning, paprika, parsley)

Directions:

1. Preheat your oven to 375°F.
2. In a skillet, sauté chopped onion until soft. Add frozen mixed veggies and warm them through.
3. Stir in drained canned chicken, about 3/4 cup of chicken broth, and 1/2 cup of cottage cheese. Add a handful of shredded cheese. Simmer until slightly thickened.
4. Season with salt, pepper, and any herbs you love (like thyme or garlic powder, etc.).
5. Pour the mixture into your thawed pie crust. Bake for 30–40 minutes, until bubbly and golden. Let rest 10 minutes before serving.

