

Quick & Cheesy Chicken Pot Pie



- 2 cups chopped cooked chicken (or turkey, or ham)
- 2 cups leftover, fresh or frozen vegetables

CHEESE SAUCE:

- 2 tablespoons butter
- 2 tablespoons flour
- 1 cup chicken broth
- salt & pepper to taste
- 1 cup shredded cheese

BISCUIT TOPPING

- 1 cup biscuit mix
- 1/2 cup grated cheese
- 1/3 cup milk

1. Place meat and vegetables in a 9 inch round or 8x8 square baking dish.
2. Make the sauce: Melt butter over medium heat, add flour and cook 1 minute to take out the raw flavour. Slowly add chicken broth, whisking constantly to avoid lumps. Bring to a simmer, whisking occasionally. Remove from heat, add salt and pepper to taste and stir in cheese until melted. Pour over meat and vegetables. Mix well.
3. Biscuit topping: Stir together all ingredients with a fork until even moistened. Spread thinly over mixture in casserole dish. (Don't worry if there are gaps, it does not need to be perfectly covered and it will fill out more as it bakes.)
4. Bake at 400°F for 25 minutes or until topping is golden and filling is bubbly.

Makes: 4 servings

*if using fresh chicken, simply chop 2 chicken breasts into bite size pieces and saute until cooked through.

From: KitchenSimplicity.com