

CHEESY CHICKEN POT PIE

- 1 ½ cups chicken broth
- 1 cup cooked, diced chicken meat
- 1 (16 ounce) bag Lakeside frozen mixed vegetables
- 1 (15 ounce) can Lakeside diced potatoes
- 1 ½ cup shredded cheddar cheese
- 2 tablespoons cornstarch
- ¼ cup milk
- 1 recipe pastry for a 9 inch double crust pie



DIRECTIONS:

1. In a medium saucepan combine the broth, chicken, frozen mixed vegetables and canned diced potatoes. Bring to a boil.
2. Mix cornstarch with milk and stir into broth mixture. Cook stirring constantly for 5 minutes. Remove from heat and let cool for 1 hour.
3. Preheat oven to 350 degrees F.
4. Stir cheese into filling mixture and pour into a 9 inch pie crust. Top with second crust, seal edges and cut slits in top crust. Place on a cookie sheet and bake for 30-40 minutes or until top crust is golden brown.

Recipe submitted by:

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