

Pot Pie

Ingredients

2 cups chopped cooked chicken breasts
2 hard-boiled eggs, sliced
1/2 cup thinly sliced carrot
1/2 cup frozen green pea
1 (10 3/4 ounce) can cream of chicken soup
1 cup chicken broth
salt and pepper (optional)
1 1/2 cups instant biscuit mix
1 cup milk
1/2 cup melted butter

Directions

- Preheat oven to 350 degrees F.
- In a greased 2-quart casserole, layer the chicken, eggs, carrots, and peas.
- Mix the soup, chicken broth, and season with salt and pepper, if desired; pour over the layers.
- Stir together the biscuit mix and milk, and pour this over the casserole.
- Drizzle butter over the topping.
- Bake until the topping is golden brown, 30 to 40 minutes.