

CopyCat KFC Chicken Pot Pie

Ingredients

Pillsbury Pie Crust

10 oz bag of frozen vegetables

20 oz bag of precooked frozen shredded chicken breasts

22.6 oz Family size can of cream of chicken soup

1 egg

Directions

Preheat the oven to 375 degrees.

Take the pre-made pie crusts out of the refrigerator and allow to set out for about 10 minutes before you start to use them. This will allow them to soften up a bit and not crumble when you try to unroll them.

In a large mixing bowl, add the frozen vegetables of choice, frozen shredded or diced chicken, and cream of mushroom soup. Mix until all the ingredients are fully combined and coated with the soup.

Unroll one of the pre-made pie crusts and lay it over the pie pan. Press it in the pan until it's even and centered. Pour the chicken mixture into the pie pan.

Unroll the second pie crusts and place it over the chicken mixture.

Use your fingers to pinch the pie crusts together to seal them.

In a small bowl, whip up one egg until fluffy.

Place the pie in the preheated oven and cook for about 25 to 30 minutes or until the center is warmed and the pie crust is a golden brown color and flaky.

Remove it from the oven when done and allow it to sit for about 5 to 10 minutes. This will allow it to thicken a bit before serving it.

Serve warm and enjoy.