**Chicken Pot Pie**

Nina Rainwater

2 cups chicken, cooked & deboned 1 cup chicken broth

1 can cream of chicken soup 1 can cream of celery soup

2 cans mixed vegetables with liquid 1/8 teaspoon pepper

1 cup Bisquick ½ stick butter, softened

1 cup milk

Spray pan and line with chicken. Mix broth, soups vegetables and liquid, and pepper. Pour over chicken. Mix Bisquick, butter and milk. Spoon over the top of pie. Bake 45 minutes at 400°.

**Chicken Pie**

Betty Ward

1 chicken, cooked and cut up 1 can cram of chicken soup

Chicken broth, enough to moisten 1 hard-boiled egg, chopped

Mix all ingredients and pour into 2 uncooked pie shells. Bake at 350° until pie shells are brown, about 30-40 minutes.

**Quick Chicken and Rice**

Betty Crocker

6 chicken breasts 1 cup white rice, uncooked

3 cups water 2 (10-3/4 oz.) cans cream of chicken soup

1 cup celery, cut up 1 tablespoon parsley, dried

Salt & pepper to taste

You can use up to 6 chicken breasts, or you can use just a few chicken tenders, whatever you want to eat. Put chicken in 9x13” dish; mix soup and water in large bowl. Add rice, celery, parsley, salt & pepper. Pour over chicken; cover tightly with foil. Bake at 325° for 2 hours.

1 can (14 ½ oz.) mixed vegetables, drained 1 (10 ¾ oz.) can cream of mushroom soup

or 1 can green beans ¾ cup uncooked white rice

4 skinless, boneless chicken breasts 1 cup water

Mix vegetables, soup and rice with water and place in 2-qt. butter shallow baking dish. Place chicken breasts on vegetable mixture. Sprinkle with paprika and pepper, if desired. Cover with foil and bake at 400° for 40-45 minutes or until chicken and rice are done. Note: You may check after 30 minutes of baking to make, not to overcook chicken.

**Easy Chicken Casserole**

Jackie Singletary

1 cut-up chicken or 4 chicken breasts 1 can Golden Mushroom Soup

1 cup carrots cut in pieces ½ cup onions, in rings

1/8 teaspoon nutmeg

Mix above ingredients. Cook covered 1 ½ hours at 400°.