Chicken PotPie



Ingredients

* 1 package of refrigerated pie crust
* 1 can of cream of celery soup
* 1 package of mixed vegetables
* ½ can of chicken broth
* Shredded chicken (about 5-6 tenderloins)

Directions

1. Whisk together cream of celery soup and chicken broth in a sauce pan over medium heat. Mix until the gravy is the desired consistency.
2. Add mixed vegetables to soup mixture. Cook until heated through.
3. Stir in chicken and season with salt and pepper, if desired.
4. Pre one pie crust into a pin pan. Trim the edges. Randomly pierce the bottom of the crust with a fork.
5. Pour filling into pie crust. Top with remaining crust, sealing and trimming the edges, as necessary. Cut slits in pie crust to let steam escape.
6. Bake at 350 degrees until the crust is brown, about 30 minutes.