Chicken Pot Pie (ala Dawn!)

Preheat oven to 350

Pillsbury refrigerated pie crust

Chicken (I use the breasts only, but that’s just me)

Potatoes

Carrots (sometimes I use the short cuts and sometimes I actually peel and cut them ☺)

Frozen Peas – I have pretty much stopped adding the peas because my boys don’t like them; it’s ridiculous because they really don’t change the flavor much!

Giant brand chicken gravy (jar). Have experimented with different brands, like this one the best, but feel free to use any gravy you like.

Celery seed, poultry seasoning and pepper (I don’t add salt to food that uses ingredients from cans or jars – but add it if you are used to cooking with salt)

Cook the chicken in the microwave (can be a little pink because it cooks for an hour in the oven. I don’t know how often you cook chicken in the microwave, but I usually cook for about 3 min, then let sit for three – depending on the thickness of the breast then I might cook two more minutes or so as needed ). I often do this step in the morning and refrigerate in the pie plate because once the chicken is cooked and cut the rest seems easy.

Cut potatoes and carrots and cook (separately) in the microwave until a fork pierces just a little into the carrot/potato. I prefer the veggies under done rather than soft and mushy. If you like this recipe and use it a couple of times, you’ll know just how long to cook the veggies.

Combine chicken, carrots and potatoes in a deep dish pie plate. Add the gravy and seasonings. I only use 1 crust on the top (less fat – this is actually a pretty healthy meal). Score the top a bit and bake for an hour.

I usually serve fruit with this meal.