

## Chicken Pot Pie PPXL

<http://www.erictheiss.com/recipes/chicken-pot-pie-ppxl/>  
Chef Eric Theiss

SERVES: 6-8

### INGREDIENTS:

2 cups chicken stock  
1/2 cup Marsala wine (optional)  
2 10.5 cans cream of chicken soup  
1 tsp. dried thyme  
1 tsp rosemary  
1 tsp minced garlic  
2 pounds boneless skinless chicken breast, diced into 1/2 inch pieces  
2 1 pound bags mixed frozen vegetables  
1 20 ounce bag refrigerated, diced and partially cooked potatoes  
1 16.3 ounce can refrigerated biscuit dough

Place inner pot in cooker.

Add chicken stock, soup, thyme, rosemary, garlic, chicken, vegetables, potatoes, and optional Marsala wine.

Stir ingredients together.

Place biscuits over surface of filling.

Place the lid on the cooker and switch the pressure valve to CLOSED.

Hit the meat/chicken button (or HIGH PRESSURE 15 MINUTES).

When the timer reaches zero, hit the cancel/keep warm button (or OFF/CXL button).

Switch the pressure valve to OPEN.

When steam is completely released open lid.