

Pillsbury, saw at Big Kmart
on 9/19/99

Chicken Casserole

Filling: $\frac{1}{4}$ c. butter
 $\frac{1}{3}$ c. flour
1 tsp. salt
 $\frac{1}{4}$ tsp. white pepper
 $\frac{1}{4}$ tsp. thyme
2 c. half-and-half
2 c. cooked chicken, chopped
1 lb. mixed vegetables, frozen

Crust: 1 c. flour
 $\frac{1}{4}$ c. parmesan cheese
 $\frac{1}{3}$ c. butter
 $\frac{1}{4}$ tsp. baking powder
1 egg

Filling: Melt butter, Mix in flour, salt, pepper, and thyme. Mix in half-and-half and simmer 2-3 min. Mix in chicken and vegetables.

Crust: Mix together flour, cheese, baking powder, cut in butter. Mix in egg.

Pour filling in greased pan (12" x 8", 2 quart). Cover top with crust dough (place pieces of dough on top to cover filling). Bake at 400°F for 20-30 min.

Note: You can use the filling recipe from the Easy Chicken Pot Pie recipe, instead.