

Chicken Pot Pie with Chicken Pot Pie Empanadas

Servings: 4

INGREDIENTS

- 2 lb chicken, cooked and diced
- 1 ½ c Chef's Line™ classic chicken stock
- 1 ea pkg stuffing
- 2 cn cream of mushroom soup
- 1 ea onion, chopped
- 2 ea eggs, beaten
- 1 ½ c milk
- 8 ea Molly's Kitchen™ chicken pot pie empanadas

PREPARATION

Boil chicken in stock; cover bottom of dish with a small amount of stuffing mix. Place a layer of diced chicken and cover with soup. In a small bowl, mix onions, eggs and stuffing with milk. Pour over soup. Then pour stock over soup and top with empanadas. Bake in 350° oven for 25 to 30 minutes.

