



Award winning Chicken Stuffing Pie - Grand Prize First Place winner - 1994 Warkworth Perfect Pie Contest ...

Crust - for 1 pie

Stuffing - your fav or I use ..

bread cubes - 4 cups
sage - 1 tsp
savory - 1 tsp
poultry seasoning - 1 tsp
salt - pinch
pepper - pinch
diced carrots - 1/4 cup
diced celery - 1/8 cup
diced onions - 1/8 cup
melted butter - 3/4 cup

cook veg in butter until soft n add to bread cubes n spices .. mix n
press into bottom of ungreased pie plate (foil or glass)

Filling -

cooked cubed chicken breast meat - 2 breasts med size
1/2 cup frozen peas
2 cans cream of mushroom soup - as is do NOT add water (you can sub cream of anything soup I just like the flavor of
the mushroom soup)
mix well and pour into stuffing crust n smooth over

Topping -

Basically this is mashed potatoes - do them your own way cause everyone makes mash taters different!!!

Spread over the filling while still warm from mashing ...

Bake in preheated oven at 325F for 45 min

yummo!!

Showing pic just before spreading mash potatoes on top .. I had extra stuffing left over so put some in middle of each pie
n it was soooooo good lol