

CHICKEN POT PIE

Prep Time: 20 min

Total Time: 40 min

Servings: 4

Ingredients

- 1 Tbsp Oil
- 1 Onion - Chopped
- 2 Celery Stalks - Chopped
- 1 1/2 Cups Sweet Potato - Peeled + Cubed
- 2 tsp Thyme - Fresh
- 1 1/2 Cup Chicken Stock
- 1/2 Cup Whole Milk
- 2 Cups Shredded Chicken or Turkey
- Salt and Pepper To Taste
- Crescent Roll Dough

Directions

- PREHEAT OVEN TO 425F.
- HEAT OIL IN PAN OVER MEDIUM HEAT. ADD ONION AND CELERY,
- COOK UNTIL SOFTENED STIRRING FREQUENTLY - ABOUT 7 MIN.
- ADD SWEET POTATO AND THYME. COOK UNTIL TENDER - ABOUT
- 6 MIN. STIR IN FLOUR TO COAT. ADD STOCK AND MILK, AND
- BRING TO A BOIL. REMOVE FROM HEAT AND STIR IN CHICKEN,
- SALT AND PEPPER TO TASTE.
- GREASE 4 RAMEKINS. FILL WITH CHICKEN MIXTURE. CUT
- CRESCENT ROLL DOUGH INTO SQUARES. PLACE ON TOP OF
- RAMEKIN, BAKE UNTIL GOLDEN BROWN - 17-19 MINUTES.
- ENJOY!