

Ingredients

- 1 large can Chicken, drained
(or 2 small cans Chicken)
- 1 can Cream of Celery Soup
(may substitute mushroom or chicken)
- 2 cans Mixed Vegetables, drained
- 1 large or 2 small packages of
Instant Mashed Potatoes
- Minced Onion (optional)
- 1/4 cup Water



Directions

1. Preheat oven to 450 degrees
2. Heat drained chicken, soup, and drained vegetables in medium saucepan
3. Add about 1/4 cup water, maybe a bit more if too thick
4. Prepare mashed potatoes separately as directed on package
5. In casserole dish, 10 x 10 or 9 x 13, layer chicken/soup/vegetable mixture
6. Spread prepared mashed potatoes across the top
7. Bake 8-10 minutes or until mashed potatoes get golden on top

Variations

- Add sour cream and or butter to mashed potatoes before layering*
- Top mashed potatoes with grated cheese*
- Add fresh ingredients when available*

Servings: 6

WHERE IS THE LOVE?



IT'S IN THE MOMENTS THAT YOU SHARE
A MEAL WITH YOUR FAMILY & FRIENDS

In our quest to add a comforting, delicious recipes, we have found this Crustless Chicken Pot Pie recipe. We prepared it at home and served samples of it to family members and some of our neighbors, and everyone loved it! In fact, there were no leftovers, which is surely proof of success. You will see that the recipe is very easy to prepare and inexpensive, which is our goal. We also decided this would have even passed the test in our Southern country Grandma's kitchen!

We are two sisters striving to serve our Lord by serving others in gratitude for His abundance and blessings and in obedience to His second greatest commandment to "love others." It is a blessing and an honor to serve in the Pensacola Dream Center food pantry.

"Let each of you look not to your own interests, but to the interests of others." God calls us from selfishness to care for one another, to share our time, our energy, and our talents. We enjoy cooking!

Share the love... #MealKitMoments #PensacolaDreamCenter

Sheila & Maria, Sisters and PDC Food Pantry
Volunteer Team



"Meal Kit Moments" Table Topics

The mention of "Grandma's kitchen" brings back lots of fond memories. Were you one of the "lucky" ones that got to experience snapping peas? Or pulling weeds out of her garden? Or the mason jars lined up as she was canning? What comes to mind when you think of your grandmother? Were any of her traditions passed down to you and your family?