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| Chicken Pot Pie Puff Pastry Good and fancy INGREDIENTS 1 pkg Pepperidge Farm Puff Pastry Shells ½ cup mild  1 tbsp vegetable oil 1 pkg (10 oz.) frozen peas & carrots  1 medium onion, chopped 2 cups cubed cooked chicken  1 can cream of chicken soup (Regular, 98% fat-free or Healthy Request) DIRECTIONS  1. BAKE shells according to package directions. Cool and remove “tops” of pastry shells also according to directions. 2. Heat oil in 10 in. skillet over medium-high heat. Add onion and cook until tender. 3. Add soup, milk, and peas and carrots in skillet and heat to a boil. Reduce heat to low. Cover and cook 5 min. or until vegetables are tender. 4. Add chicken and cook until mixture is hot and bubbling. 5. Serve in pastry shells. |
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