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| Chicken Pot Pie Puff PastryGood and fancy INGREDIENTS1 pkg Pepperidge Farm Puff Pastry Shells ½ cup mild1 tbsp vegetable oil 1 pkg (10 oz.) frozen peas & carrots1 medium onion, chopped 2 cups cubed cooked chicken1 can cream of chicken soup (Regular, 98% fat-free or Healthy Request)DIRECTIONS1. 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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