



# Heartland's Easy Mini Chicken Pot Pies

---

## Ingredients

- 1-2 5oz Southern Herb Chicken Breast
- 1 cup of Heartland's Mixed Veggies Medley (Carrots, Peas, Corn, Green Beans)
- 2 tablespoon butter
- 2 tablespoon flour
- 5 tablespoons of cream cheese
- 1 ½ cup chicken broth
- ½ teaspoon poultry seasoning
- salt and pepper to taste
- your favorite frozen or homemade biscuit dough (Making your own homemade biscuit dough is a fun and kid-friendly activity to do with them!

## Directions

1. Preheat oven to 375. If applicable, season and bake your chicken breast for 20 minutes or until done. (Leftover chicken works great too and saves time!) While chicken bakes, create your roux for the filling. Melt 2 tbsp of butter over medium heat and once butter is melted, whisk in your 2 tbsp of flour.
2. Add the chicken broth, water, cream cheese, and seasonings. Then, add your mixed veggies, whisking until well combined. Remove from heat and finally add your cooked chicken breast. (Chopped or shredded is fine!)
3. Cut circles from your biscuit dough and press them in greased muffin tins. (If you have a favorite frozen biscuit brand, you can use those to save time!) Fill up your hollow crusts with the prepared filling and brush the tops with butter.
4. Bake mini pot pies for 17-20 minutes or until biscuits are gold brown on top.

