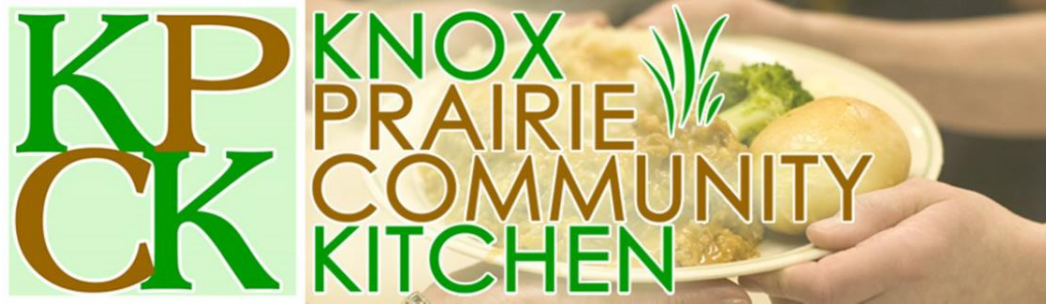


# KPCK Chicken Pot Pie Recipe

(from [www.argostarch.com](http://www.argostarch.com))



Yields: 4 servings

Prep time: 25 min.

Cook time: 15 to 20 min.

## Ingredients:

- 2 Tablespoons Butter or Margarine, divided
- 1 Pound boneless, skinless chicken breasts or thighs, cut into ½ inch cubes
- 1 Medium Onion, chopped
- 1 Package (16 to 20 ounces) frozen mixed veggies (peas, carrots, corn, green beans)
- 1 Cup Chicken Broth
- 1 Teaspoon Salt
- ¼ Teaspoon Pepper
- ½ Teaspoon Dried Thyme
- 1 Cup 2% Milk
- 3 Tablespoons Argo or Kingsford's Corn Starch
- 1 Small can (7.5 Ounces) refrigerated biscuits, halved or quartered, if desired.
- 1 Tablespoon Butter or Margarine, melted

## Preparation and Cooking:

1. Preheat the oven to 400°F.
2. Melt 2 Tablespoons butter in 3 quart saucepan over medium high heat. Add chicken and onion; stirring frequently, cook 5 minutes, or until onion is translucent. Stir in vegetables, chicken broth, salt, pepper and thyme. Bring to a boil.
3. Blend milk and corn starch together in small measuring cup. Stir into chicken mixture. Bring mixture back to a boil, stirring constantly, and boil 1 min.
4. Spoon chicken mixture into a 2 quart casserole dish. Top with biscuits; drizzle with 1 Tablespoon of melted butter
5. Bake at 400°F for 15 to 20 min or until filling is bubbly and biscuits are lightly browned.