Wash and quarter cut the potatoes (skin on) Boil potatoes in pot Meanwhile, debone and sherd the chicken and put in a big mixing bowl Microwave veggies in bag and add to mixing bowl When potatoes are done, drain and add to mixing bowl Add in both cans of cream of chicken and mushroom Pour in chicken stock and heavy whipping cream, alternating until you get a creamy consistency (eyeball it so it's not too thick or too thin).

ECIPECAF

Connexion

Spouse Connexion RECIPE CARD CONTINUED

Mix together and add salt and pepper to taste and maybe some garlic powder if you like it Put one pie crust at the bottom of a foil pie pan Pour into the pie pan Cover with the other pie crust. Fold over the edges and use a fork to seal the edges Bake at 425 degrees for 20 minutes uncovered, and then 20 minutes covered with foil ENJOY!