



Mini Crescent Chicken Pot Pie

1 1/2 cups frozen peas and carrots
1 cup chicken or turkey
1 cup cooked diced potatoes
Onion, to taste

1/4 cup milk
1/2 tsp thyme
1 can condensed cream of chicken soup
1 can Pillsbury crescent rolls
1 egg
1/8 tsp dried thyme leaves

Preheat oven to 400°F.

In a saucepan, combine peas and carrots, chicken, potatoes, onion, milk, thyme, and soup.

Bring to a boil over medium heat, stirring occasionally.

Divide mixture evenly among 4 ungreased 10 oz custard cups or one pie plate.

Unroll dough and separate into 4 triangles. Place one over each cup or cover whole pie.

Beat egg with a little water and brush over dough. Sprinkle with thyme if desired.

Bake for 11 to 13 minutes, or until golden brown.