



Kids Can Cook: Chicken Pot Pies

PREP TIME: 15 minutes
READY IN: 45 minutes
SERVES: 4 (1 pot pie each)



INGREDIENTS

- 2 cups frozen mixed vegetables (peas, carrots, green beans, corn)
- 2 cups chopped cooked chicken breast
- 1 can (10 fl oz/284 mL) condensed cream of chicken soup
- 1/2 cup Kraft Mozza-Cheddar Shreds
- 1 cup flour
- 2 tsp. Magic Baking Powder
- 1/2 cup (1/2 of 250-g tub) Philadelphia Spreadable Cream Cheese
- 1/4 cup milk

EQUIPMENT NEEDED

- 1/2-cup, 1-cup dry measuring cup
- 1-cup liquid measuring cup
- 1 set measuring spoons
- 1 large spoon
- 2 medium mixing bowls
- 4 (2-cup) ovenproof bowls
- pastry blender
- 1 fork
- oven mitts



1. PREHEAT oven to 400°F. Measure all ingredients. Mix vegetables, chicken and soup in medium bowl; spoon evenly into 4 (2-cup) ovenproof bowls. (Most cereal bowls are suitable.) Top with shredded cheese.



2. MIX flour and baking powder in medium bowl. Cut in cream cheese spread with pastry blender or fork until mixture resembles coarse (pea-sized) crumbs.

3. STIR in milk with fork just until dry ingredients are moistened.



4. DIVIDE dough into 4 balls. Pat out dough into 5-inch circles on lightly floured surface. Prick tops several times with fork to allow steam to escape.



5. PLACE dough on top of chicken mixture.



6. BAKE 25 to 30 min. or until crust is golden brown.