



# CHICKEN POT PIES

## INGREDIENTS

---

- 6 tbsp/75 mL butter or margarine
- 1/2 cup/125 mL chopped onion
- 1/2 cup/125 mL all-purpose flour
- 2 tsp/10 mL *Watkins Organic Parsley*
- 3/4 tsp/4 mL poultry seasoning
- 1/4 tsp/1.2 mL of ground *Watkins Organic Lemon Pepper Blend*
- 3 cups/750 mL water
- 3 tbsp/45 mL *Watkins Chicken Soup and Gravy Base*
- 3 cups/750 mL cubed, cooked chicken or turkey
- 1 package (10 oz/285 g) frozen peas and carrots, tender-cooked and drained
- 1/4 cup/60 mL chopped pimento
- 1 package refrigerated biscuits (6 per package)

## Directions

Melt butter in a saucepan. Add onion; cook until tender. Stir in next six ingredients; mix well. Cook until thickened and bubbly. Stir in chicken, vegetables and pimento; heat until bubbly. Divide mixture into six individual casseroles. Cut each biscuit into quarters; place four quarters on top of each casserole. Place on shallow baking pan; bake at 450°F/230°C for 8 to 10 minutes or until biscuits are lightly browned.