

Chicken Pie

From Uncle Boyd's
Little Red Notebook



2 cups diced chicken
2 cans potato soup
16 oz can mixed vegetables, drained
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ teaspoon thyme
 $\frac{1}{2}$ teaspoon black pepper
 $\frac{1}{2}$ teaspoon salt
2 deep dish pie shells

*Mix all together and pour in pie shell.
Put crust on top and bake until done.*

*Bake @ 350° - may cover the edges of pie crust
with aluminum foil to let middle cook evenly
after edges have browned.*