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Fiesta Chicken Pot Pie

Prep Cook Time: 1 hour 10 minutes

SERVES : 4

Ingredients:

- 1 (15-oz.) package refrigerated piecrusts divided
- 1 (24-oz.) package frozen whole kernel corn, thawed
- 1 (16- oz.) jar chunky salsa
- 1 (15-oz.) can black beans, rinsed and drained
- 1 (10 ³/₄- oz.) can condensed cream of chicken soup
- 2 cups diced, cooked chicken
- 1 cup Barber's Dairy Sour Cream

STEPS

1. Fit 1 piecrust into a 9-inch deep-dish pieplate.
2. Stir together corn, salsa, bean, soup, chicken and Barber's Dairy Sour Cream and spoon into pie shell.
3. Top with remaining pie crust; fold edges under; and crimp; cut slits in top for steam to escape.
4. Bake at 400 degrees for 35 to 40 minutes or until golden brown.
5. Allow it to cool for 10 minutes and serve.