Chicken Pot Pie Bubble-Up Bake

Serves 8

Ingredients:

3 cups shredded deli rotisserie chicken (from 2-lb chicken)
2 cans (10 1/2 oz each) cream of chicken soup with herbs
3 cups frozen vegetables (such as peas, carrots, corn, green beans or a mixture)



1 can (16.3 oz) Pillsbury[™] Grands![™] Flaky Layers refrigerated Butter Tastin[™]

biscuits Chicken Pot Pie Bubble-Up Bake

Directions:

- 1. Heat oven to 375°F. Lightly spray 13x9-inch (3-quart) glass baking dish with cooking spray.
- In large bowl, stir together 3 cups shredded deli rotisserie chicken (from 2lb chicken) and 2 cans (10 1/2 oz each) cream of chicken soup with herbs. Add 3 cups frozen vegetables and 2 cups shredded Colby-Monterey Jack cheese blend (8 oz); mix until combined. Pour into baking dish; spread in even layer.
- Separate 1 can (16.3 oz) Pillsbury[™] Grands![™] Flaky Layers refrigerated Butter Tastin[™] biscuits into 8 biscuits. Cut each biscuit into quarters; place in medium bowl. Drizzle with 2 tablespoons melted butter; toss to coat. Spread biscuit pieces evenly over chicken mixture.
- 4. Bake 20 to 22 minutes or until biscuit pieces are thoroughly baked and center of casserole is bubbly.