



September 23

## CHICKEN TOT PIE

National Great American Pot Pie Day



### INGREDIENTS

- 10½ Ounce Can Condensed Cream of Chicken Soup
- ½ Cup Sour Cream
- ⅔ Cup Whole Milk
- 16 Ounces Vegetables, Mixed, frozen Four way (corn, green beans, peas, and carrots)
- 1 Teaspoon Dried Thyme
- 1 Teaspoon Kosher Salt
- ½ Teaspoon Coarse Ground Black Pepper
- 2 Pounds Chicken, cooked, frozen, Diced or Pulled, no skin, wing meat, neck meat, giblet, or kidney
- 1 Cup Cheddar Cheese (shredded)
- 32 Ounces Frozen Tater Tots

### DIRECTIONS

1. Preheat your oven to 375°.
2. In a large mixing bowl, combine the cream of chicken soup, sour cream, and whole milk. Stir in the frozen mixed vegetables, thyme, salt, and pepper. Mix until everything is well combined.
3. Add the cooked, chopped chicken and shredded cheese to the bowl. Stir everything together.
4. Transfer the mixture into a 9x13-inch baking dish, spreading it out evenly.
5. Arrange the frozen tater tots in a single layer on top of the chicken mixture, covering the entire surface.
6. Bake for 40-45 minutes, or until the tater tots are golden and crispy, and the filling is hot and bubbly.
7. Remove from the oven and let it sit for a few minutes before serving.

### MEAL PATTERN CONTRIBUTION

-  Meat/Meat Alternate
-  Vegetable

### MEAL TYPE

 Lunch/Supper

### YIELD

12 Cups

### PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Cup	½ Cup	¾ Cup	¾ Cup