

Open-Faced Chicken Pot Pie

Ingredients:

- 3 Tbs olive oil
- 1, 8 oz package cremini mushrooms, sliced
- 1/4 cup all-purpose flour
- 2 1/4 cups chicken stock
- 1/2 cup matchstick carrots
- 3/4 cup frozen peas
- 3/4 cup frozen corn
- 1/2 tsp. coarse salt
- 1/4 tsp. black pepper
- 6 oz. cooked rotisserie chicken, shredded
- 4 slices whole grain bread, toasted
- fresh parsley for garnish

Heat oil in a large skillet over medium-high heat. Add mushrooms and cook until they are browned, about 4 minutes. Sprinkle flour in the pan and stir, coating mushrooms, about 1 minute. Add chicken stock and carrots and cook for about 4 minutes, until carrots become crisp tender and the stock begins to thicken. Add peas, corn, salt, pepper, and chicken; and stir until cooked through. Toast bread and top each slice with chicken pot pie mixture. Garnish with fresh parsley. Enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"Sometimes our greatest accomplishment is just keeping
our mouth shut." - Anonymous***