

Amy's Chicken Pot Pie

Here's what you'll need:

1 bottle of your favorite wine
3 chicken breast – cooked, and cut up
2 cans of mixed veggies, or 1 medium sized bag of frozen veggies
1 can cream of chicken soup
1 can cream of mushroom soup
1 can cream of celery soup
1 cup of flour
¾ cup mayo
1 cup milk

Here's how you do it:

Pour a glass of wine – set it aside.

In a 9x13 inch pan, spread out the chicken...and add the veggies on top of the chicken. (Take a sip of wine.)

In a large bowl, mix all three cups of cream soup. (go ahead...take a sip of wine) Pour soup mixture over chicken/veggies. Make sure all areas are covered. (Take another sip of wine.)

In another bowl, mix flour, milk, and mayo with beater until thin. (take a sip of wine) Pour over top of entire dish (don't pour the wine over the entire dish.....pour the milk, flour, mayo mixture! and then take another sip of wine.)

Bake at 350 until golden brown on top. While it's baking, how about using the kitchen as a dance floor – pull your special someone in close, and have a slow dance (or three) while your dinner cooks.

This will bake for a good while – usually at least an hour. Be patient until the crust on top is golden brown....it's definitely worth the wait.

Serve this dish with tossed salad and/or bread and butter.

Enjoy!