

# ROTISSERIE CHICKEN POT PIE BISCUIT BAKE

**Gordon  
CHOICE**

This delightful recipe quickly elevates the classic chicken pot pie! Pulled rotisserie chicken and creamy chicken pot pie soup combine to create a flavorful filling, topped off with fluffy, golden biscuits for a satisfying and comforting dish.





## Ingredients:

- 6 oz. Gordon Choice® Chicken Pot Pie Soup #527271
- 4 oz. Gordon Choice® Rotisserie Pulled Chicken #441374
- 2 Biscuits
- 1 Bag Frozen Mixed Vegetables
- Fresh Parsley

## Instructions:

1. Bake biscuits according to instructions.
2. In a large mixing bowl, add the chicken pot pie soup, rotisserie chicken, and mixed vegetables.
3. In a casserole dish, layer the bottom of the biscuits; next cover the biscuits with the pot pie mixture, and then add the tops of the biscuits.
4. Bake in the oven at 350° for 25 minutes.
5. Top with parsley and serve.

Product	Description	Code #	Pack Size
 <p><b>Gordon Choice®</b> Chicken Pot Pie Soup</p>	A creamy and comforting soup loaded with chunks of chicken, carrots, celery, onions, and peas.	527271	2/8 lb. Pouches
 <p><b>Gordon Choice®</b> Pulled Rotisserie Style Chicken</p>	This delicious and versatile pulled chicken is made with a simple rotisserie-style seasoning blend. It's perfect for a variety of dishes, such as sandwiches, wraps, salads, and tacos.	441374	5/2 lb. Pouches

LEGEND:  Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher

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