

THRIVE

CHICKEN POT PIE

1 tsp. Minced Garlic
1 tsp. Thrive Chefs Choice
1/4 c.. Thrive Velouté Sauce
1/4 c. Thrive Chopped Onions
1/3 c. Thrive Celery
1/3 c. Thrive Green Peas
2/3 c. Thrive Sweet Corn
1 c. Thrive Diced Potatoes
1 c. Thrive Chopped Chicken

Pour 3 1/2 cups of water into a large saucepan. Add contents of jar and stir thoroughly. Cook 10-12 minutes

Pour mixture into a pie crust set into a pie pan, cover with additional pie crust. Make slices in crust for venting. Cook at 350 for 20 minutes or until golden brown.

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