



# Mini Crescent Chicken Pot Pies



Prep	Total	Ingredients	Servings
15 MIN	30 MIN	10	4



## Ingredients

- 1 1/2** cups frozen peas and carrots
  - 1** cup cubed (1/2 inch) cooked chicken or turkey
  - 1** cup refrigerated cooked diced potatoes with onions (from 20-oz bag)
- 1/4** cup milk
- 1/2** teaspoon dried thyme leaves
  - 1** can (10 3/4 oz) condensed cream of chicken soup
  - 1** can (4 oz) refrigerated Pillsbury™ Original Crescent Rolls (4 Count)
  - 1** egg
  - 1** tablespoon water
- 1/8** teaspoon dried thyme leaves

## Steps

- Heat oven to 400°F. In 2-quart saucepan, mix peas and carrots, chicken, potatoes, milk, 1/2 teaspoon thyme and the soup. Heat to boiling over medium-high heat, stirring occasionally. Divide mixture evenly among 4 ungreased 10-oz custard cups.
- Unroll dough; separate into 4 triangles. Place 1 dough triangle over each custard cup.
- In small bowl, mix egg and water. Brush mixture over dough. Sprinkle 1/8 teaspoon thyme over dough. Bake 11 to 13 minutes or until crusts are golden brown.