

Mini Pot Pies



Ingredients:



- 1 cup chopped or cubed meat (chicken, beef, pork, etc.)
- 2 cups frozen vegetables
- 1 (10.5-ounce) can condensed cream of potato soup
- 1 cup [Hiland Dairy Mild Cheddar Cheese](#), shredded
- 1 cup [Hiland Dairy Milk](#)
- 1 teaspoon Italian seasoning
- 1 teaspoon garlic powder

- 2-3 frozen pie crusts, thawed

Directions:

Preheat oven to 375 F.

In a large bowl, mix together vegetables, condensed soup, cheese, milk and seasonings.



Split the mixture in half and spoon into two separate bowls.

Add the meat to the vegetable mixture and toss until completely blended.



Roll out the dough if it is not pre-rolled.

Cut circles large enough to press the dough against the sides and bottom of 4 ramekins.

Spoon in the filling.



Cut circles of dough large enough to place on top of each pie.

Pinch the edges of the dough, and cut two slices on top to let steam escape.

Place each pie on an aluminum-lined baking sheet and bake for 35 minutes or until crust is golden brown.

