

## upside-down chicken pot pie

**PREP TIME:** 15 minutes  
**MAKES:** 6 servings  
**COOK TIME:** 25 minutes

### WHAT YOU NEED

- 1 package (7.5 oz.) refrigerated flaky buttermilk biscuits
- 1 box (10 oz.) frozen mixed vegetables, thawed
- 1-1/2 cups water
- 1/2 cup milk
- 1 package Knorr® Pasta Sides™ - Chicken
- 2 cups cut-up cooked chicken or turkey
- 1-1/2 cups shredded cheddar cheese (about 6 oz.), divided

### MAKE IT

1. Preheat oven to 450°. Spray deep dish pie plate with nonstick cooking spray. Pull biscuits apart and press on bottom and up sides of pie plate. Bake 8 minutes or until biscuits are golden; set aside. Decrease oven to 350°.

2. Bring vegetables, water and milk to a boil in medium saucepan over high heat. Stir in Knorr® Pasta Sides™ - Chicken and return to a boil over high heat. Reduce heat to medium and cook covered, stirring occasionally, 8 minutes or until pasta is tender. Stir in chicken and 1 cup cheese.

3. Spoon into prepared pie plate, then sprinkle with remaining 1/2 cup cheese. Bake uncovered 10 minutes or until cheese is melted.

Also terrific with Knorr® Pasta Sides™ - Creamy Chicken.

**Cost per recipe\*:** \$12.12.

**Cost per serving\*:** \$2.02.

\*Based on average retail prices at national supermarkets.



### Nutrition Information per serving:

Calories 420, Calories From Fat 160, Saturated Fat 9g, Trans Fat 2g, Total Fat 17g, Cholesterol 75mg, Sodium 780mg, Total Carbohydrate 36g, Sugars 6g, Dietary Fiber 2g, Protein 28g, Vitamin A 15%, Vitamin C 8%, Calcium 25%, Iron 15%