

Chicken Pot Pie

- 1 pkg frozen puff pastry, defrosted as per pkg directions
- 1 tub garlic and herb cream cheese
- 1/2 cup milk
- 3 cups frozen mixed veggies, defrosted (cauliflower, broccoli & carrots)
- 3 cups chopped cooked chicken

Preheat oven to 400 degrees and place a sheet of parchment onto a baking sheet, set aside

Whisk cream cheese and milk until smooth

Add defrosted frozen veggies and chopped chicken to cream cheese mixture and stir until thoroughly combined

Divide mixture between 6 ramekins

Roll out defrosted (but still cold) puff pastry and cut into 6 circles about 1/2 larger than the ramekins, and place a circle over each ramekin, pinching down edges to seal.

Cut small vents into each top of each pastry to allow hot steam to escape while cooking. Place ramekins on prepared baking sheet, bake for 25 to 30 minutes or until pastry is puffed and golden.