

CHICKEN POT PIE CASSEROLE

1 Tablespoon vegetable oil

2 lbs. chicken breast, cut into 1-inch cubes

¼ teaspoon paprika

2 teaspoons salt

½ teaspoon pepper

1 cup frozen peas and 1 cup frozen carrots, **or** 2 cups frozen mixed vegetables

2 cups potatoes, diced (it's important they be cut small, so they will cook well)

3 Tablespoons butter

2 cloves garlic, minced

½ cup flour (**optional**: add a pinch of salt and a pinch of pepper to the flour)

3 cups milk

1 can of Pillsbury's crescent dough, full sheet

Preheat oven to 375 degrees.

Sauté the chicken in vegetable oil on medium high heat, season with paprika, pepper and salt, sautéing until golden and fully cooked. Place chicken into the bottom of a baking dish (9 by 13 inches).

In the same sauté pan, on medium heat, melt butter. Add garlic, and toast for 2 minutes until fragrant. Do not burn garlic! Add flour, stir for 1 to 2 minutes to make a roux. Gradually whisk in milk, stirring so as to avoid lumps forming. Simmer sauce, always whisking and stirring, for 5 to 7 minutes until thickened.

Pour the sauce on top of the chicken in the baking dish, then add the frozen vegetables and the potatoes. Mix well.

Unfold the crescent dough and place it on top of the chicken-vegetable mixture, pressing the dough into the sides of the pan all around. Cut slits into the dough to let steam escape while it bakes.

Bake the casserole for 1 hour until it is golden brown on top. Check the casserole after 45 minutes. If the dough on top is browning too much, cover the casserole with aluminum foil so it doesn't burn, and continuing baking.

Cool 10 minutes before serving.