

<== To print this recipe, select the File menu from your word processing program, then select Print... ==>

---

### **Chicken of the Sea Pot Pie**

1 can (12 oz.) Chicken of the Sea® Chunk Light or Solid White Tuna, drained and flaked  
1 cup water  
1 tsp. (1 cube) chicken-flavored bouillon  
1 cup frozen vegetables  
1 cup milk  
2 Tbsp. cornstarch  
1/2 to 1 cup shredded cheddar cheese  
1 can (8 oz.) refrigerated crescent roll dough

In medium saucepan, combine water, vegetables and bouillon. Bring to a boil; cook for two minutes over medium heat. Dissolve cornstarch in milk; stir into vegetables and cook until thickened. Stir in tuna and cheese. Spoon mixture into four (1 to 1 1/2 cup) individual pie pans or casserole dishes. Separate crescent dough into four rectangles; firmly press topping down, crisscrossing six dough strips over each pot pie; trim excess dough. Bake pies at 375°F for 15 to 20 minutes. Makes 4 servings.

PREP TIME: 20 minutes

BAKE TIME: 15 to 20 minutes

©1999 Chicken of the Sea International