

MINI CHICKEN POT PIES

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Directions Needed on hand to complete this freezer meal: 12 slices of sandwich bread, cut into 3½-inch circles. Completely thaw in refrigerator. Preheat oven to 350°F/180°C. Gently press bread rounds into a greased 12-cup regular muffin pan so that bottoms and sides are covered. Bread may not go all the way to the top of each form. Toast bread in oven for 8 to 10 minutes, or to desired firmness and color. While bread is toasting, in a medium saucepan, bring the chicken to a simmer. Do not boil. Remove toasted bread cups from muffin pan. Fill each bread cup with chicken filling and serve.

Recipe from *Fix, Freeze, Feast*, 2nd Edition
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