

Chicken Pot Pie Turnovers - Easy Week night

- 3 tablespoons butter
- 1 1/2 cups frozen mixed vegetables
- 3 tablespoons Gold Medal™ all-purpose flour
- 1 cup Progresso™ chicken broth (from 32-oz carton)
- 1 1/2 cups diced cooked chicken breast
- 2 tablespoons heavy whipping cream
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 box Pillsbury™ refrigerated pie crusts, softened as directed on box



1. Heat oven to 400°F.
2. In 2-quart saucepan, melt butter over medium heat. Stir in frozen vegetables; cook 3 minutes. Sprinkle flour over vegetables; stir well. Cook 1 minute.
3. Beat broth into vegetable mixture with whisk; cook over medium-high heat, beating constantly, 2 to 3 minutes or until thickened.
4. Stir in chicken, whipping cream, salt and pepper; continue cooking 2 minutes. Remove from heat; cool 10 minutes.
5. Meanwhile, unroll crusts on work surface; lightly roll crusts to make slightly larger. Cut 5-inch diameter circles in crust, reserving scraps to reroll to cut a total of 8 circles. Place on 2 ungreased large cookie sheets.
6. Spoon 2 to 3 tablespoons chicken filling into each crust; fold over. Press with fork to seal.
7. Bake about 15 minutes or until golden brown.