

Impossibly Easy Chicken and Broccoli Pie

- Prep Time 10 min
- Total Time 55 min
- Servings 7

2 cups Frozen Broccoli Cuts, thawed, drained
1 1/2 cups shredded Cheddar cheese (6 oz)
1 cup cut-up cooked chicken or 2 cans (5 oz each) chunk chicken, well drained
1 medium onion, chopped (1/2 cup)
1/2 cup Original Bisquick™ mix
1 cup milk
1/2 teaspoon salt
1/4 teaspoon pepper
2 eggs



1. Heat oven to 400°F. Spray 9-inch glass pie plate with cooking spray. Sprinkle broccoli, 1 cup of the cheese, the chicken and onion in pie plate.
2. In medium bowl, stir remaining ingredients with wire whisk or fork until blended. Pour into pie plate.
3. Bake 35 to 38 minutes or until knife inserted in center comes out clean. Sprinkle with remaining 1/2 cup cheese. Bake 1 to 2 minutes longer or until cheese is melted. Let stand 5 minutes before serving.

Sprinkle this easy topping over the pie before baking: In a small bowl, mix 1/2 cup Original Bisquick mix, 1/4 cup chopped almonds or walnuts, 1/4 cup grated Parmesan cheese and 1/8 teaspoon garlic powder. Cut in 2 tablespoons cold butter or margarine, using pastry blender or fork, until crumbly.

Savory Impossibly Easy Pies can be covered and refrigerated up to 24 hours before baking. You may need to bake a bit longer than the recipe directs since you'll be starting with a cold pie. Watch carefully for doneness.