**Chicken Pot Pie**
Yeild: 6 servings

1 box refrigerated rolled pie crust, softened as directed on box
1 (10.75 ounce) can condensed Low Fat, Low Sodium Cream of Chicken Soup
1 (10 ounce) package frozen mixed vegetables
1 cup cubed cooked rotisserie chicken
¾ cup cooked diced onion

1. Preheat oven to 400 degrees F.
2. Place diced onion in a microwave safe bowl; cover with water and microwave until tender.
3. Mix soup, frozen vegetables, drained diced onion, and chicken in a 9 inch pie plate or casserole.
4. With small cookie cutter or sharp knife, cut holes in crust. Top casserole with crust; seal edges with fork or flute, trimming edges if necessary.
5. Bake at 400°F. for 20 to 30 minutes or until filling is bubbly and crust is golden brown. If necessary, cover edge of crust with strips of foil after 15 to 20 minutes of baking to prevent excessive browning.

**Nutrition Values**
Calories 309
Fat 14 g
Cholesterol 36 mg
Calcium 60 mg
Carbohydrate 27 g
Sodium 534 mg
Protein 17 g
Fiber 2.5 g
Iron 1.5 mg