



IN PARTNERSHIP WITH



HOMESTYLE CHICKEN POT PIE

SERVINGS: 0 | PREP TIME: | COOK TIME:

- Heat oven to 400°F.
- Mix cream cheese spread, milk and seasonings until blended. Cook and stir chicken in large nonstick skillet on medium heat 5 to 6 min. or until chicken is lightly browned. Add vegetables; cook 1 to 2 min. or until heated through. Stir in cream cheese mixture; spoon into 9-inch pie plate.
- Cover with crust; seal and flute edge. Cut several slits in crust. Place pie plate on baking sheet.
- Bake 25 to 30 min. or until golden brown.

RECIPE PROVIDED BY
[KRAFTRECIPES.COM](https://www.kraftrecipes.com)

- 1 tub (8 ounces) PHILADELPHIA Cream Cheese Spread
- 1/4 cup milk
- 1 tsp. garlic powder
- 1/4 tsp. dried thyme leaves
- 1 pound boneless skinless chicken breasts, cut into bite-size pieces
- 2 cups frozen mixed vegetables (carrots, corn, green beans, peas), thawed, drained
- 1 ready-to-use refrigerated pie crust (1/2 of 14.1-oz. pkg.)