

# Campfire Chicken Pot Pie



Serving: 6



Preparing Time: 15 min



Total Duration: 35 min

## Ingredients

- ♦ 2 cups diced chicken
- ♦ 1 cup frozen mixed vegetables
- ♦ 1 can cream of mushroom soup
- ♦ ½ cup chicken broth
- ♦ Refrigerated biscuit dough
- ♦ Cast-iron skillet
- ♦ Lid and hot coals

## Directions

- ♦ Cook diced chicken with mixed vegetables in a cast-iron skillet.
- ♦ Add cream of mushroom soup and chicken broth; stir well.
- ♦ Top with biscuit dough pieces and cover the skillet.
- ♦ Place hot coals on top and bottom and bake 20 minutes until biscuits are golden

## Notes

A warm and comforting chicken pot pie cooked over the fire, topped with fluffy golden biscuits for an irresistible camp-style twist on a classic comfort dish.

