



Leftover Chicken Pot Pie (Serves 4)

Filling

1 cup of Mayo

4 Tablespoons Cornstarch

1 ½ cup Almond milk

! pkg chicken bouillon granules

¼ teaspoon pepper

1 to 2 cups of cooked chicken cut into bit sized pieces

2 cups of leftover vegetables It large piece cut int small pieces

(Things like baked potatoes corn mixed vegetables onions work well)

Topping

1 cup Gluten Free Bisquick mix

½ cup almond milk

1 egg

Mix mayo, 1 ½ cup almond milk, bouillon granules ¼ teaspoon pepper in a sauce pan and heat to a low simmer. Mix cornstarch and about ¼ cup of water to create a smooth pourable cornstarch paste. Stir into simmering mixture. Stir until it thickens add leftover chicken and vegetables to pan and let cook a minute or two while you grease an 8X8 baking dish. Pour into the dish. Heat oven to 350 degrees. Mix bisquick mix, almond milk and egg to make a batter. If too thick add a little additional almond milk. Spread over the filling. Bake uncovered for 35 to 45 minutes until topping is done.

<http://www.lincolntent.com/GlutenFreeCaseinFree-Chicken.html>

