

EASY CHICKEN OF THE WOODS POT PIE

Simple and delicious comfort food. You will never know that there is no chicken in this pie. Feeds 4.



1/2 - 1 lb. of fresh Chicken of the Woods mushrooms
1/2 stick of butter, divided 2 cans Campbell's Cream of Chicken Soup*
8 oz. sour cream 1 T. Colgin liquid Hickory smoke (brand does matter here*)
1 tsp. black pepper 1/4 tsp. garlic powder
2 bags (12 oz each) frozen mixed soup veggies, fully thawed and drained.
1 can of Pillsbury refrigerated crescent roll dough.

Directions

Preheat oven to 400 degrees.

If necessary, wash and trim the mushrooms, and then cube. Melt 1/4 stick of butter in a skillet over medium heat (or med-low) and add the mushrooms. Cook slowly for about 15 minutes until fully cooked. This mushroom readily absorbs liquids and will quickly soak up your butter or oil. Don't be too quick to add more. About half-way through add the other 1/4 stick or oil. When done, the mushroom will be a much darker color, still be firm, and just browned around the edges. Taste to confirm doneness. Remove skillet from heat and set aside.

While the mushroom is cooking, in a mixing bowl add the soup, sour cream, Colgin, black pepper, and garlic powder, and mix well. Add the veggies and the mushrooms and mix together coating well. Turn the mixture into an 8 x 11 casserole dish.* and spread evenly.

Remove the crescent roll dough from it's tube carefully and unroll it. You are trying to keep it together as one whole piece without it separating at the perforations. Gently place the dough in the pan on top of the pie mixture stretching it as needed to form a crust over the top of the entire pie. Cover with aluminum foil taking care that the foil doesn't rest on top of your crust. Bake the dish in the oven until the center is bubbly and crust is a light golden brown. Begin checking it after 30 minutes. The length of cooking time can vary greatly. Once the center is hot, remove the foil and let the crust brown (if needed).

* **Notes:** 1.) Vegetarian option: substitute cream of mushroom 2.) Brand really does matter for the liquid smoke. Other brands will not work. Only Colgin has the correct flavor that pulls the entire dish together. 3.) This may be an odd size dish, but the dough perfectly fits. If you don't have this size, I suggest a 9"x9" pan, stoneware or glass if possible. If you choose to use the standard 9 x 13 pan, you will need to double all of the ingredients.



*Credit: Recipe by Angel Miller of 2 Angels
Mushroom Farm*

*Look for more recipes on our website:
2AngelsMushrooms.com*