



Total Time 40 MIN.

Serving Size
12 OZ / 340 G

Difficulty **EASY** 

Yields 24

Adding seafood to Campbell's® Chicken Pot Pie Filling is a simple way to make a deliciously hearty seafood entrée.

INGREDIENTS	WEIGHT	MEASURE
Campbell's® Pot Pie Filling - Chicken	8.8 oz	250 g
Seafood, uncooked, bite size	4.4 oz	125 g
Dry Dill	1/8 tsp	1/2 mL
Pepperidge Farm® Puff Pastry Sheets cut into rounds (sized for dish)	1/6 sheet	1 sheet

## **INSTRUCTIONS**

- 1. In a sauce pan combine the filling, seafood and dry dill.
- 2. Over medium low heat, gently warm the mixture stirring often.
- 3. Once mixture has reached 165F/74C, transfer into pot pie dish and top with baked puff pastry top which has been cut to fit dish prior to baking (egg wash on the pastry before baking will help with a nice glazed visual, but is optional).