

CHICKEN & SPINACH PIE

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| <u>8-12</u> | <u>16-24</u> | | |
| <u>2</u> | <u>4</u> | <u>LB.</u> | <u>GROUND CHICKEN OR</u> |
| | | | <u>SHREDDED COOKED CHICKEN</u> |
| <u>1</u> | <u>2</u> | <u>EACH</u> | <u>ONION (DICED)</u> |
| <u>2</u> | <u>4</u> | <u>TBSP.</u> | <u>OIL</u> |
| <u>2</u> | <u>4</u> | <u>CLOVES</u> | <u>GARLIC</u> |
| <u>1</u> | <u>2</u> | <u>PKG</u> | <u>FROZEN SPINCH DICED</u> |
| <u>1/4</u> | <u>1/2</u> | <u>CUP</u> | <u>FLOUR</u> |
| <u>1</u> | <u>2</u> | <u>CUPS</u> | <u>CHICKEN BROTH</u> |
| <u>2</u> | <u>4</u> | <u>TSP</u> | <u>WORCESTERSHIRE SAUCE</u> |
| | | | <u>SALT & PEPPER TO TASTE</u> |
| <u>2</u> | <u>4</u> | <u>LBS.</u> | <u>POTATOES (PEELED & CUT UP)</u> |
| <u>2</u> | <u>4</u> | <u>LBS.</u> | <u>SWEET POTATOES (PEELED &</u> |
| | | | <u>CUT UP)</u> |
| <u>1</u> | <u>2</u> | <u>TSP</u> | <u>SALT</u> |
| <u>1</u> | <u>2</u> | <u>CUPS</u> | <u>SOUR CREAM</u> |

1. PREHEAT OVEN TO 350.
2. IN A FRY PAN, HEAT OIL, SAUTE ONION & GARLIC UNTIL SOFT. ADD GROUND CHICKEN, COOK UNTIL NO LONGER PINK. ADD SPICES, SALT & PEPPER. ADD SPINACH, COOK TO ABSORB LIQUID. STIR WELL, SPRINKLE WITH FLOUR, STIR IN CHICKEN BROTH & WORCESTERSHIRE SAUCE.
3. PREPARE & COOK ALL POTATOES, WITH SALT. MASH & ADD SOUR CREAM, MIX WELL.
4. MIXTURE.
5. GREASE BAKING DISHES, SPREAD CHICKEN MIXTURE ON BOTTOM, TOP WITH POTATO MIXTURE. BAKE FOR 30 MIN. LET SET 5 MIN. SERVE HOT.

