



Uncle Buck's Quick & Easy Chicken Pot Pie

Prep Time - 20 minutes ~ Cook Time - 45 minutes
Total Time - 1 hours 5 minutes

What you'll need...

- 2 chicken breasts, boiled (or use pre-cooked rotisserie chicken)
- ½ onion, diced
- Salt and pepper to taste
- ¼ cup thinly chopped carrots (fresh or frozen)
- ¼ cup peas (fresh or frozen)
- ½ cup chicken broth (use the water used to boil the chicken)
- ½ tsp. chicken bouillon
- 1 can cream of chicken soup
- ½ cup milk
- ¾ cup Bisquick or a pancake mix
- ¼ cup butter or margarine, melted (optional)

To Create:

- ➔ Boil chicken breast with ½ an onion that has been diced, add salt and pepper for added flavoring.
- ➔ When fully cooked, remove from water and chop or pull chicken into pieces.
- ➔ Put in bottom of a square baking dish that has been sprayed with cooking spray.
- ➔ Sprinkle veggies over chicken. Add more veggies than called for if desired.
- ➔ Pour ½ cup broth, used to boil the chicken, into a bowl and stir in ½ tsp. chicken bouillon.
- ➔ Add cream of chicken soup to broth and whisk until combined.
- ➔ Pour soup mixture over veggies.
- ➔ Stir together ½ cup milk and ¾ cup pancake mix.
- ➔ Pour over top of casserole mixture.
- ➔ Melt ¼ cup of butter or margarine and pour over top pancake mix.
- ➔ Bake at 350° for 45-50min. or until top is golden brown.

Pumpkin Bread with Chocolate Chips & Pecans

Yield - 2 loaves ~ Prep - 20 minutes ~ Cook time - 1 hour
Total time - 1 hour 20 minutes

What you'll need...

- 1 (28-ounce) can pumpkin
- 1 ½ tsp. baking soda
- 1 ½ tsp. ground cloves
- 1 ½ tsp. ground cinnamon
- ½ tsp. ground nutmeg
- 1 tsp. ground ginger
- 1 tsp. salt
- 2 cups vegetable oil
- 5 eggs
- 3 ½ cups light brown sugar
- 4 ½ cups all purpose flour
- 3 cups semisweet chocolate chips
- 1 ½ cups chopped pecans
- 2 loaf pans

To Create...

- ➔ Preheat oven to 350°. Grease and flour two 9x5" loaf pans.
- ➔ In a large bowl, whisk together the pumpkin, baking soda, cloves, cinnamon, nutmeg, ginger, and salt.
- ➔ Add the oil, eggs, and sugar. Whisk until it is thoroughly combined and there are no streaks of egg or clumps of brown sugar.
- ➔ Add the flour, chocolate chips, and pecans, and use a rubber spatula to gently fold and stir it together until completely combined.
- ➔ Divide the batter between 2 loaf pans and bake until a knife or skewer inserted into the center comes out with just moist crumbs attached (about 1 hr. to 1 hr. 15 min.)
- ➔ Allow loaves to cool for 15 min. then remove the loaves from the pans and fully cool on wire rack.

The loaves can be wrapped tightly in plastic wrap and stored at room temperature for up to 1 week, or frozen for up to 2 months. If you freeze them, add a layer of foil or place in a ziploc freezer bag.