



READ[®]

CHICKEN CORN CHOWDER HAND PIES

SERVES: 6 SERVING | **PREP & COOK TIME:** 38 MINUTES

INGREDIENTS

- 2 packages (14.1 ounces each) refrigerated pie dough
 - 1 can (15 ounces) READ German Potato Salad
 - 1 cup shredded rotisserie chicken, or other cooked chicken
 - 3/4 cup canned low-sodium cream style corn
 - 1 egg, beaten
-

INSTRUCTIONS

1. Preheat oven to 400°F.
2. Cut each of four pie crusts into quarters.
3. Place potato salad in medium bowl. Using a spoon, cut potato slices into bite-sized pieces. Add chicken and creamed corn to potato salad; stir to combine well.
4. Spoon 2 tablespoons potato salad mixture onto each pie crust quarter, leaving a 1/4-inch border. Moisten dough edges with water; fold long edge of dough over to meet other edge. Crimp edges with tines of a fork to seal.
5. Place 8 hand pies in a single layer onto lightly greased baking sheet. Brush half of egg evenly over hand pies. Place remaining 8 pies onto another lightly

greased baking sheet and brush with remaining egg. Bake 18 minutes or until golden brown. If it is necessary to use two oven racks to fit both pans, switch pans halfway through baking, or bake one pan at a time.

6. Remove pies from pan. Serve immediately.
-

FIND IT ONLINE:

<http://www.readsalads.com/recipes/2019/5/15/chicken-corn-chowder-hand-pies>

FIND MORE GREAT RECIPES AT:

<http://www.readsalads.com/>