



CHICKEN POT PIE made with Rustlin' Rob's Ghost Pepper Seasoning

An all-time favorite, it's simple and very easy to make.

HEAT LEVEL: HOT

INGREDIENTS:

- 1 (14-ounce) package Piecrust, at room temperature
- 1 (16-ounce) package Frozen Mixed Vegetables
- ½ pound Chicken, cooked and cubed
- 1 (10.5-ounce) can Cream of Chicken Soup
- 1 Tablespoon [Rustlin' Rob's Ghost Pepper Seasoning](#)

DIRECTIONS:

1. Preheat the oven to 350°F.
2. Place 1 piecrust into a pie pan, pressing it firmly against the bottom and sides. Set aside.
3. In a saucepan over medium heat, cook the vegetables according to the package instructions. Add the chicken, soup and **Rustlin' Rob's Ghost Pepper Seasoning**. Stir until completely blended, then transfer to the pie pan.
4. Top with the remaining crust. Trim and crimp the edges, then cut slits in the top. Bake for 30 minutes or until bubbling.
5. Let cool a little and serve.