

# Plus it up!

## PLUS IT UP™ WITH



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Save time without sacrificing taste with this family-friendly pot pie dinner. Mealtime is made simple when you Plus it Up!™ with Pillsbury™ and Progresso™.

### Give family meal night a boost of nutrition.

The average American dines out 3 times a month and orders delivery 4.5 times a month.<sup>1</sup> Build mealtime sanity (and cost savings) when you plus up a classic pot pie with a serving of veggies and lean protein.



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FIBER

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LEAN PROTEIN

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Home-cooked, pot pie perfection with nutrient-dense veggies and lean protein can be achieved in just three easy steps.

- 1 PLUS IT UP!™** Combine Progresso™ Light Chicken & Dumpling Soup, mixed vegetables and chicken in a saucepan and bring to a boil.
- 2 PACKAGE IT UP.** Pour hot mixture into baking dish. Top off your pot pie with Pillsbury™ Grands!™ Flaky Layers Original Biscuits.
- 3 POP IT IN THE OVEN.** Bake uncovered for a dish that's crispy outside, fluffy inside and oh so golden-brown good!



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1. The Diner Dispatch Survey, US Foods, December 2022.





WITH



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# CHICKEN POT PIE

A plussed up, convenient meal the whole family will love.

**PREP TIME:** 10 Minutes

**COOK TIME:** 20 Minutes

**SERVINGS:** 8

## INGREDIENTS

- 2 cans (18.5 oz each) [Progresso™ Light Chicken & Dumpling Soup](#)
- 1 bag (12 oz) frozen mixed vegetables (2 1/2 cups)
- 2 1/2 cups cubed cooked chicken
- 1 can (10.2 oz) refrigerated [Pillsbury™ Grands!™ Flaky Layers Original Biscuits](#) (5 Count)

## INSTRUCTIONS

1. In 4-quart saucepan, mix soups, frozen vegetables and chicken. Heat to boiling; boil 3 to 6 minutes, stirring occasionally, until thickened. Spoon into ungreased 13x9-inch (3-quart) glass baking dish.
2. Meanwhile, pull each biscuit apart into 2 layers; cut each into 4 pieces. Place biscuit pieces over hot mixture.
3. Bake uncovered at 375°F 16 to 20 minutes or until biscuits are light golden brown.
4. Serve topped with fresh parsley or cracked pepper, if desired.

## NUTRITION INFORMATION

### Per serving:

Calories 260  
(Calories from Fat 80)  
Total Fat 8g  
(Saturated Fat 2.5g, Trans Fat 0g)  
Cholesterol 50mg  
Sodium 790mg  
Total Carbohydrate 27g  
(Dietary Fiber 2g, Sugars 5g)  
Protein 18g

### % Daily Value:

Vitamin A 35%  
Vitamin C 0%  
Calcium 0%  
Iron 10%



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