

# Easy Italian Chicken Pie

## Ingredients (serves 5-6)

- 2 cups cubed cooked chicken
  - Bake several meaty pieces of chicken (like breast, leg, thigh) in advance. Let cool, cut meat off bone, and refrigerate.
- 1/3 cup green or red bell pepper, cut into 1/2 inch pieces
- 1/2 cup pizza sauce (found near tomato paste & sauce on store shelf)
- 4oz package (or 1 cup) shredded mozzarella or pizza cheese
- 1/2 cup Bisquick mix
- 1 cup milk
- 1 egg
- 1 9inch foil pie plate
- 1 12inch Dutch oven

## Directions

Spray or wipe the inside of the pie plate with cooking oil. Stir chicken, bell pepper, and pizza sauce in the pie plate; arrange evenly. Sprinkle cheese on top. Stir Bisquick, milk, and egg in a small bowl until blended. Pour onto top of mixture in the pie plate. Place pie plate into Dutch oven, either elevated on a baking rack (some Dutch ovens come with this), or sitting up on several 3/4 inch rocks. Bake 25-30 minutes, or until knife inserted in the center of the pie comes out clean. Remove from Dutch oven and let stand 5 minutes before serving.

Recommended coal usage:

10 Coals under oven.

15 Coals over oven