Chicken Pot Pie Casserole

For the casserole:

- 3 lbs of seasoned cooked chicken breast, shredded into large chunks
- 12 ounces dry wide pasta, cooked according to package directions

Casserole Fillin':

6 tablespoons of butter

½ cup of flour

4 cups chicken stock

½ cup heavy cream

2 teaspoons salt

¼ teaspoon black pepper

1 ½ cups frozen peas

1 ½ cups store bought carrots, shredded

1 large can refrigerated crescent rolls

2 tablespoons unsalted butter melted

Preheat your oven to 375 degrees. Spray a 9×13-inch casserole dish with non stick cooking spray and set aside. Prep your chicken, cook, shred, and set aside. Cook pasta according to the package directions.

In a large skillet, melt butter. Sprinkle flour over top of melted butter. Whisk the flour into the butter. Continue whisking about 2 to 3 minutes until smooth. Slowly whisk in

half of the chicken stock. Whisk until smooth again. Add remaining stock, heavy cream, salt and pepper. Whisk until smooth and the gravy thickens. This will take about 5-10 minutes.

Add peas, carrots, shredded chicken and cooked pasta to the gravy. Stir to combine. Pour into prepared casserole dish. Unroll the crescent rolls and place on top of the chicken mixture. Press to the edges and seal the perforated seams. Brush on the 2 tablespoons of melted butter. Bake 45 minutes or until the pastry is golden brown.