



**Recipe Submitted by: SV Fun In The Sun**

## Salmon Pot Pie

### Ingredients (serves 4-6):

- 1 - 1.5 lb salmon fillet
- 4-6 oz. frozen peas
- 1 can condensed cream of chicken soup
- 1 sheet of Pepperidge Farm frozen puff pastry

### Preparation and Use:

1. Let pastry thaw for 30 minutes while preparing the filling.
2. Preheat the oven to 400°F
3. Poach the salmon in 1/2 cup water, covered, and cook until just done. Tear into bite-sized pieces.
4. Combine salmon, peas, and soup and pour into a casserole dish.
5. Unfold the pastry and lay on top of the salmon filling. Flute the edges with fingers, and cut 2-3 slashes in it.
6. Bake about 45 minutes until pastry is risen and brown and filling is bubbling up round the edges.
7. Let cool 5-10 minutes before serving.