Chicken Pie Pockets

8 oz. cream cheese

4 Tbsp. butter

¼ tsp. onion powder

¼ tsp. garlic salt

1½ cups cooked and shredded chicken

1½ cups frozen chopped broccoli

½ cup frozen corn

1 box refrigerated Pillsbury Pie Crust

In a large microwave safe bowl, combine cream cheese and butter. Microwave in 15 second intervals until slightly melted and able to stir until smooth.  Add onion powder and garlic salt to cream cheese/butter mixture and stir well.

Add chicken, frozen chopped broccoli and frozen corn to cream cheese mixture. Stir until well combined.

Place a second quarter of pie crust dough over the top (make sure it lines up with bottom quarter) and pinch seams to seal off. You can flute the pie crust edges for a prettier look.  Repeat until you have 4 pie pockets. Cut about three small slits on the tops of each pie pocket for breathing. Place on a greased cookie sheet.

If you are using puff pastry, cut the pastry sheet in half and place filling on one half.  Top with the other half and seal at edges.  Bake 5 minutes longer than pie crust.