



Chicken Pot Pie Sliders

with Cheddar Cheese

In **4**
Easy Steps

3 SIMPLE INGREDIENTS:

- Blount 4 LB Bag of Chicken Pot Pie filling - *Chicken Raised without Antibiotics!*
- Pre-Made Buttermilk Biscuits
- Shredded Cheddar Cheese (Optional)



1

Cut buttermilk biscuit in half.

2

Place bottom of biscuit in muffin tin.

3

Pour filling out of bag and spoon onto bottom biscuit (3 - 4 tbsp each).
Sprinkle with cheese if desired.

4

Place top biscuit on filling.
Place in oven at 350 F and cook for 15 Min.

Total Cost for 2: \$1.30
Suggested Menu: \$6.95
Total Profit: \$5.65

**That's a 500%
Mark up!**

COST TO MAKE

- Blount Chicken Pot Pie filling - \$.14 oz
- Pre-Made Buttermilk Biscuit - \$.25 ea
- 1 oz Shredded Cheddar Cheese - \$.06

Total Cost: \$.65 each

SERVING SUGGESTION

- 2 Sliders (Retail: \$6.95)

[CLICK FOR INFO](#)

Also Try:



**POT PIE
MUFFIN**



**MINI
POT PIE**

*using raw biscuit dough