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# Stovetop Shepherd's Pie

## Ingredients

- 2 cup(s) chicken, cooked, cubed
- 16 ounce(s) mixed vegetables, frozen, thawed and drained
- 10 3/4 ounce(s) cream of chicken soup, reduced-fat and reduced-sodium condensed
- 1/2 cup(s) milk, lowfat (1%)
- 1/4 teaspoon onion powder
- 1/4 teaspoon pepper, black ground
- 3 cup(s) mashed potatoes, refrigerated, heated up (instant or leftover)

## Preparation

1. In a large skillet, combine all the ingredients except the potatoes over high heat; mix well. Cook for 5 to 8 minutes, or until heated through, stirring frequently.
2. Remove from the heat and dollop with the potatoes. Serve immediately.