Get to know your friends & neighbors at Happy State Bank!



"I love Happy's culture and the fact that they truly live out the bank's Core Values every day. Where else are you expected to laugh and have fun at work?"

- Lisa Martinez

Lisa grew up in Lubbock and moved to Amarillo in 1997. She graduated from West Texas A&M with a degree in accounting and is a CPA. Lisa started her banking career at Happy six years ago. She and her husband, Joe, have two children and two grandchildren.

Lisa Martinez

MEMBER FDIC

Vice President - Accounting (806) 349-9887



4 boneless, skinless chicken breasts (cut into 1 inch cubes) Garlic salt, onion salt and pepper to taste 1 can (29 ounce) Veg-all, home style 1 can (10.5 ounce) cream of chicken soup

1 can milk

1 package refrigerated pastry pie crust

Lisa Martinez's Chicken Pot Pie

Preheat oven to 350° F. Grease a deep dish pie pan. Season the chicken as desired. Brown the chicken in a large, deep skillet. Stir in can of vegetables (drained) and can of soup. Fill the soup can with milk and add to mixture (you may not use the whole can of milk; you don't want the mixture to have too much liquid). Bring to a boil. Lay one pie crust down on the pie pan and add pot pie mixture. Cover with second crust. Crimp crust edges together and slit top of pie crust for venting. Bake 40-50 minutes and then brush top of pie crust with melted butter. Continue cooking for 10-15 more minutes until crust is golden brown. Cool for 10 minutes before serving.

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