



## Skillet Chicken Pot Pie

with Homemade Black Pepper-Thyme Biscuits

🕒 30-40min

🍴 2 Servings

This one-pot skillet dinner is a take on the ultimate comfort food classic, chicken pot pie. Our version has all the elements you know and love: Sweet green peas, celery, onion, creamy sauce, and, of course, chicken. But, this one is topped with game-changing, no-rolling-pin-required biscuits flavored with ground black pepper and fresh thyme.

## What we send

- 1 medium yellow onion
- 4 oz carrot
- 2 oz celery
- $\frac{1}{4}$  oz thyme
- 1 lb boneless, skinless chicken thighs
- 5 oz self-rising flour<sup>1</sup>
- 1 pkt chicken broth concentrate
- $2\frac{1}{2}$  oz peas

## What you need

- kosher salt & ground pepper
- olive oil
- $\frac{1}{2}$  c +  $\frac{1}{3}$  c milk<sup>2</sup>

## Tools

- medium ovenproof skillet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 900kcal, Fat 40g, Carbs 78g, Proteins 59g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in upper third. Finely chop **onion**. Trim ends from **carrot** and **celery**, then thinly slice. Pick **1/2 teaspoon thyme leaves**, then coarsely chop, discarding stems. Tie remaining thyme sprigs into a bundle using one of the thyme stems as twine.



### 2. Brown chicken

Pat **chicken** dry, trim any fat, and cut into 1-inch pieces. Season all over with **salt** and **several grinds of pepper**. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add chicken in a single layer and cook, without stirring, until well browned, about 3 minutes. Flip and brown on other side, about 2 minutes (chicken will not be cooked through). Transfer to a plate.



### 3. Cook vegetables

Heat **1 tablespoon oil** in same skillet over medium-high. Add **carrots**, **onions**, **celery**, **thyme bundle**, and **a pinch of salt**. Cook, covered, until vegetables are softened, about 3 minutes. Uncover and cook until vegetables are tender and browned, 2–3 minutes more. Add **2 tablespoons of the flour** (save rest for step 5) and cook, stirring, about 1 minute.



### 4. Simmer stew

Return **chicken** and **any resting juices** to skillet. Add **chicken broth concentrate**, **1/2 cup milk**, and **1 cup water**, scraping browned bits from bottom of skillet. Bring to a simmer. Remove skillet from heat, pick out and discard **thyme bundle**, then stir in **peas**.



### 5. Make biscuit dough

In a medium bowl, combine **chopped thyme**,  **$\frac{1}{3}$  cup milk**, **2 tablespoons oil**,  **$\frac{1}{2}$  teaspoon salt** and  **$\frac{1}{4}$  teaspoon pepper**. Add **remaining flour** to bowl and stir just until all ingredients are combined (careful not to over mix).



### 6. Bake & serve

Dollop **10-12 level tablespoons of dough** over **stew**. Transfer skillet to upper oven rack and bake until biscuits are lightly browned and chicken is cooked through, 10–12 minutes. Let **chicken pot pie** cool for 5 minutes before serving. Enjoy!