



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
- ¼ oz thyme
- 1 lb boneless, skinless chicken thighs
- 5 oz self-rising flour ¹
- 1 pkt chicken broth concentrate
- 2½ oz peas

What you need

- kosher salt & ground pepper
- olive oil
- ½ c + ⅓ c milk ⁷

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 **½ 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**, **½ 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**, **⅓ cup milk**, **2 tablespoons oil**, **½ teaspoon salt** and **¼ 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!