

DINNERLY



Pan-Roasted Chicken with Pot Pie Sauce over Cheddar Biscuits



30-40min



2 Servings

Flowers are cool, but we'd prefer if someone made us this luscious take on deconstructed pot pie. Fact: Everyone loves a warm bowl of chicken pot pie. Also, fact: No one wants to spend the entire night fussing with pie dough, waiting for what seems like a decade for it to finish baking in the oven. This easy-peasy dinner not only leaves the drama behind, but lets you choose your own eating adventure. We've got you covered!

WHAT WE SEND

- 2 (¾ oz) pieces cheddar ¹
- 2 (2½ oz) biscuit mix ^{3,1,4,2}
- 1 carrot
- 10 oz pkg boneless, skinless chicken breast
- ¼ oz granulated garlic
- 2½ oz peas
- 1 pkt chicken broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- butter ¹
- ½ cup milk ¹
- all-purpose flour ²
- neutral oil

TOOLS

- rimmed baking sheet
- medium skillet

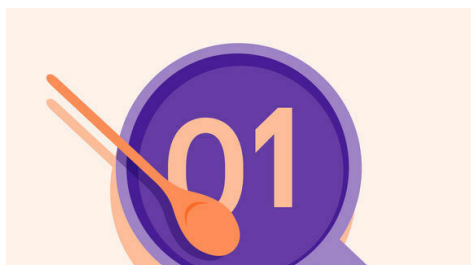
ALLERGENS

Milk (1), Wheat (2), Egg (3), Soy (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 780kcal, Fat 41g, Carbs 58g, Protein 49g



1. Prep cheddar biscuits

Preheat oven to 425°F with a rack in the upper third.

Finely chop **all of the cheddar**.

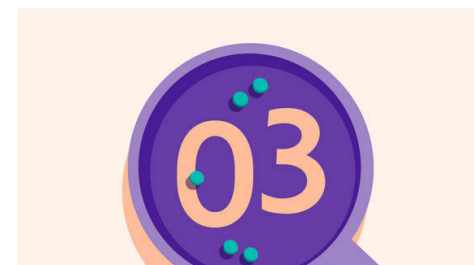
In a small bowl, combine **biscuit mix** and ¼ **cup cold tap water**. Use a spatula to mix until just combined (don't over mix). Fold in cheddar.



2. Bake cheddar biscuits

On a parchment-lined rimmed baking sheet, drop **biscuit dough** in 2 (3-inch wide, 1½-inch tall) rounds. Brush **1 tablespoon melted butter** over top.

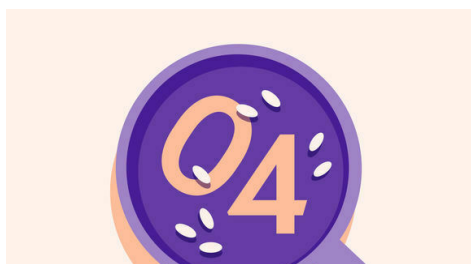
Bake on upper oven rack until puffed up and golden brown, 15–17 minutes.



3. Prep chicken & veggies

While **biscuits** bake, scrub and trim end from **carrot**; cut into ½-inch pieces.

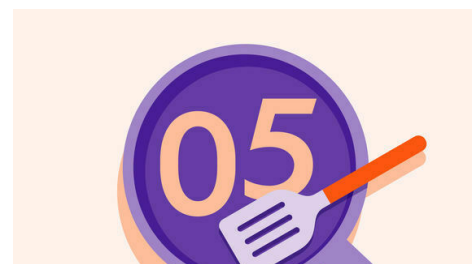
Pat **chicken** dry, then pound to an even ½-inch thickness, if necessary; season all over with **salt** and **pepper**.



4. Cook chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken**; cook until well browned and just cooked through, 2–4 minutes per side. Transfer to a plate.

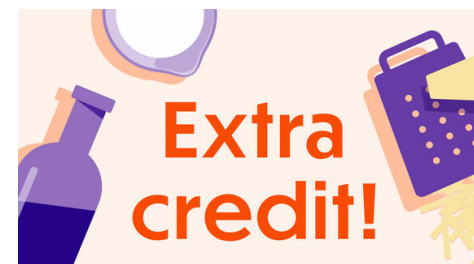
In same skillet over medium, combine **carrots**, ¼ **teaspoon granulated garlic**, and ¼ **cup water**; season with **salt** and **pepper**. Cover and cook until carrots are tender and liquid is evaporated, about 5 minutes.



5. Make sauce & serve

To skillet with **carrots**, stir in **2 teaspoons all-purpose flour** until coated. Add **peas**, **broth concentrate**, and ½ **cup milk**; cook until **peas** are tender and **sauce** is thickened, about 2 minutes. Return **chicken** to skillet, turning to coat in **sauce**, until warmed, about 1 minute.

Serve **chicken** and **cheddar biscuits** with **pot-pie sauce** spooned over top. Enjoy!



6. Ride this gravy train

The thickening component of gravy is roux, a mixture of liquid fat—like melted butter or oil—and flour. Use a rubber spatula or whisk to stir flour into the hot skillet until a golden paste forms. Whisk in broth mixture, constantly stirring to avoid lumps. Want that glistening glow? Whisk in 1 tablespoon butter or heavy cream before serving for gravy that's rich and smooth as silk.