

DINNERLY



Pot Pie with Ready to Heat Chicken & Drop Biscuits



1h



2 Servings

There's nothing like coming home to a classic: chicken pot pie with carrots, onions, potatoes, and peas baked together in a swoon-worthy sauce. Those fluffy biscuits won't be a hassle either, thanks to our biscuit mix—just combine it with water and plop spoonfuls of dough on top of all that hearty, savory goodness. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 carrot
- 1 potato
- ½ lb pkg ready to heat chicken
- 1 pkt chicken broth concentrate
- 5 oz peas
- 2 (2½ oz) biscuit mix ^{1,3,6,7}

WHAT YOU NEED

- 1 Tbsp neutral oil
- kosher salt & ground pepper
- 4 Tbsp butter ⁷
- 3 Tbsp all-purpose flour ¹

TOOLS

- medium Dutch oven or ovenproof pot

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 950kcal, Fat 48g, Carbs 91g, Protein 40g



1. Prep veggies

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

Coarsely chop **onion**. Trim ends from **carrot**, then cut into ¼-inch pieces. Scrub **potato**, then cut into ½-inch pieces.



2. CHICKEN VARIATION

Heat **1 tablespoon oil** in a medium ovenproof pot over medium-high. Add **chicken** and a **pinch of salt**; cook, stirring and breaking up into smaller pieces, until browned, 3–5 minutes. Use a slotted spoon to transfer to a bowl.

Melt **4 tablespoons butter** in same pot over medium-high. Transfer **1½ tablespoons of the melted butter** to a separate small bowl; reserve for step 5.



3. Build pot pie filling

To pot with **butter**, add **onions, carrots, potatoes, and a pinch of salt**. Cook, stirring occasionally, until veggies are slightly tender and golden, 8–10 minutes. Add **3 tablespoons flour**; cook, stirring frequently, until flour is toasted, about 1 minute.



4. Finish filling

To pot with **veggies**, stir in **broth concentrate, 2 cups water, and chicken**. Bring to a simmer over medium-high heat, scraping up any browned bits from bottom of pot. Once simmering, immediately remove from heat and season to taste with **salt and pepper**. Stir in **peas**.

In a medium bowl, stir together **biscuit mix** and ¼ cup **water** until just combined.



5. Bake & serve

Drop heaping tablespoons of **biscuit dough** over **filling** in pot (filling will not be completely covered). Brush biscuits with **reserved melted butter**. Bake on center oven rack until **veggies** are tender and **biscuits** are golden and cooked through, 18–22 minutes.

Let **chicken pot pie** sit 5 minutes before serving. Enjoy!



6. Did you know?

All of Dinnerly's US sites will be running on renewable energy in 2022.