



## Skillet Pot Pie with Ready to Heat Chicken

& 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 yellow onion
- 1 carrot
- 2 oz celery
- ¼ oz fresh thyme
- ½ lb pkg ready to heat chicken
- 5 oz self-rising flour <sup>1</sup>
- 1 pkt chicken broth concentrate
- 5 oz peas

## What you need

- kosher salt & ground pepper
- olive oil
- ½ c + ⅓ c milk <sup>7</sup>

## Tools

- medium ovenproof skillet

## Allergens

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

## Nutrition per serving

Calories 770kcal, Fat 32g, Carbs 81g, Protein 41g



### 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.



### 4. Simmer stew

Add **chicken** 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**.



## THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

### 2. Prep chicken

Use your fingers or two forks to break up **chicken** into bite-sized pieces.



### 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).



### 3. Cook vegetables

Heat **1 tablespoon oil** in a medium ovenproof 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.



### 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com) **#marthaandmarleyspoon**