

# DINNERLY



## Chicken Pot Pie with Drop Biscuits



1h



2 Servings

Is it still chicken pot pie if we ditch the pie crust for biscuits? Dare we say it might even be... better? No matter where you fall in this great debate, we can all agree it's delicious! Onions, carrot, and celery combine with peas, cubed chicken thighs, and a rich gravy for a hearty filling. Biscuit dough plops over top and bakes into buttery drop biscuits, perfect for sopping up that pot pie goodness. We've got you covered!



## WHAT WE SEND

- 1 yellow onion
- 1 small bag carrots
- 1 small bag celery
- 10 oz pkg cubed chicken thighs
- aluminum foil tray
- 1 pkt chicken broth concentrate
- ¼ oz poultry seasoning
- 2½ oz peas
- 2 (2½ oz) biscuit mix <sup>1,2,3,4</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- unsalted butter <sup>3</sup>
- all-purpose flour <sup>2</sup>

## TOOLS

- microwave
- aluminium foil

## COOKING TIP

For a richer filling, substitute ¼ cup of the water in step 2 with milk.

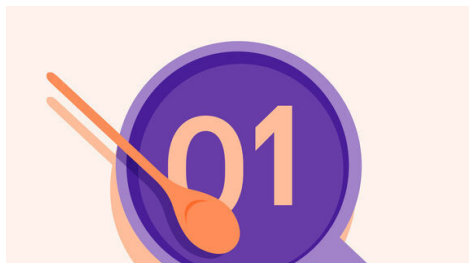
## ALLERGENS

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

Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

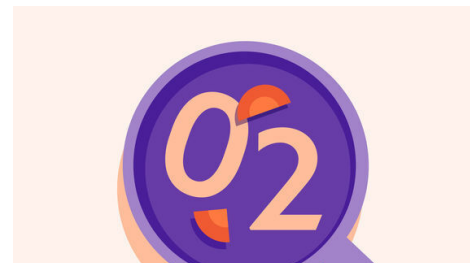
Calories 770kcal, Fat 39g, Carbs 66g, Protein 38g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center position. Cut **onion**, **carrot**, and **celery** into ½-inch pieces. Pat **chicken** dry. In aluminum tray, combine chicken, onions, carrots, and celery; season with **salt** and **pepper**.

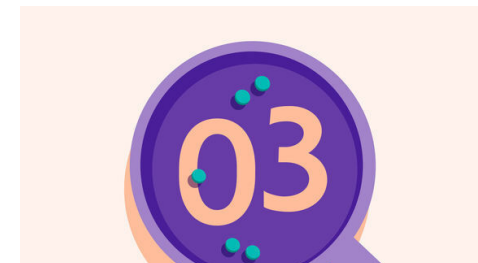
In a medium microwave-safe bowl, microwave **3 tablespoons butter** until melted.



### 2. Make gravy

Set aside **1 tablespoon melted butter** for step 4. Stir **2 tablespoons flour** into **remaining butter**. Microwave for 1 minute, whisking halfway through.

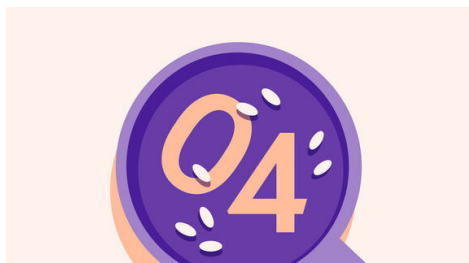
Whisk in **broth concentrate**, **½ teaspoon poultry seasoning**, and **¾ cup water**. Microwave, whisking every 45 seconds, until mixture thickens to a gravy-like consistency, 2–3 minutes.



### 3. Cook filling

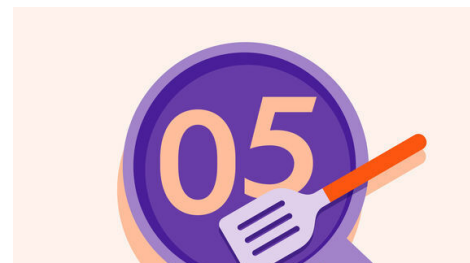
Pour **gravy** over **chicken and vegetables** in tray and mix; cover with foil. Bake tray on center rack until chicken is cooked through and vegetables are nearly tender, about 20 minutes.

Remove foil and stir **peas** into filling. Season to taste with **salt** and **pepper**, if desired.



### 4. Make biscuit topping

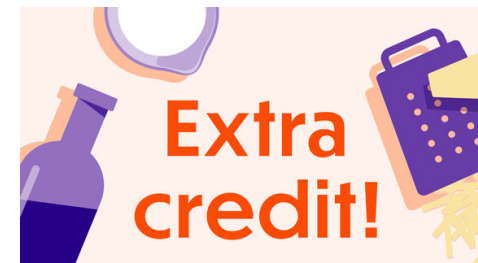
In a medium bowl, stir together **biscuit mix** and **¼ cup water** until just combined. Drop heaping tablespoons of **biscuit dough** over **filling** in baking dish (filling will not be completely covered). Brush **biscuits** with **reserved melted butter**.



### 5. Bake topping

Bake tray on center rack until **biscuits** are golden brown and cooked through and **vegetables** are tender, 20–25 minutes.

Allow **chicken pot pie** to rest for at least 5 minutes before serving. Enjoy!



### 6. Add some greens!

This chicken pot pie is packed with deliciously hearty vegetables, but you can never have too many. Throw together a simple side salad to increase your veggie intake!