

# 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 small bag carrots
- 1 potato
- ½ lb pkg ready to heat chicken
- 1 pkt chicken broth concentrate
- 5 oz peas
- 2 (2½ oz) biscuit mix <sup>3,1,4,2</sup>

### WHAT YOU NEED

- 1 Tbsp neutral oil
- kosher salt & ground pepper
- 4 Tbsp butter <sup>1</sup>
- 3 Tbsp all-purpose flour <sup>2</sup>

### TOOLS

- medium Dutch oven or ovenproof pot

### 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 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.