

# DINNERLY



## Loaded Chicken & Veggie Pot Pie

Topped with Cheddar Biscuits



30-40min



2 Servings

Much like this saucy pot pie, we too would like to be tucked under a blanket of warm, cheesy biscuits. But we'll settle for this comforting bowl of tender chicken, carrots and green beans swimming in a creamy broth and topped with homemade cheddar drop biscuits. We've got you covered!

## WHAT WE SEND

- 6 oz carrots
- ½ lb green beans
- ½ lb pkg chicken breast strips
- 1 pkt chicken broth concentrate
- 5 oz corn
- 2 (5 oz) self-rising flour <sup>2</sup>
- 2 oz shredded cheddar-jack blend <sup>1</sup>

## WHAT YOU NEED

- butter <sup>1</sup>
- neutral oil
- kosher salt & ground pepper
- ¾ cup + ⅔ cup milk <sup>1</sup>
- white wine vinegar (or apple cider vinegar)
- garlic

## TOOLS

- medium ovenproof skillet

## ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 1100kcal, Fat 37g, Carbs 145g, Protein 58g



### 1. Prep ingredients

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

Trim **carrots** then halve lengthwise and thinly slice into half-moons. Trim ends from **green beans**; cut into 1-inch pieces. Mince **1 teaspoon garlic**.

Pat chicken dry; season with **salt** and **pepper**.

Melt **2 tablespoons butter** in a medium ovenproof skillet over medium heat. Transfer to a medium bowl; set aside for step 4.



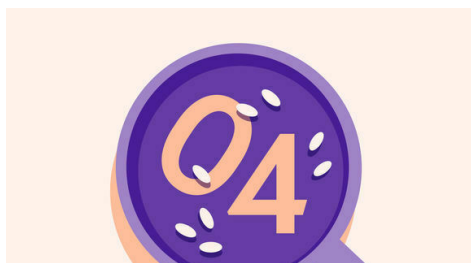
### 2. CHICKEN VARIATION

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate. To same skillet, add **carrots**, **green beans**, and **chopped garlic**; cook, stirring, until softened, 2–3 minutes. Season to taste.



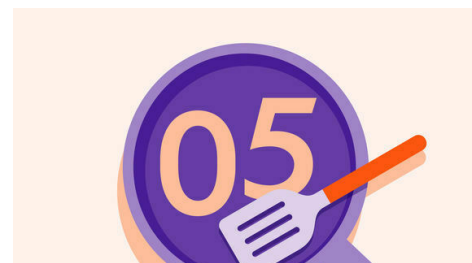
### 3. Finish filling

Add **broth concentrate** and **1½ cups water**; bring to a boil. Stir in **corn**; reduce heat to medium. In a liquid measuring cup, whisk to combine **¾ cup milk** and **2 tablespoons self-rising flour** until smooth. Add to skillet with **veggies**, stirring to combine. Simmer over medium heat, stirring occasionally, until thick enough to coat back of a spoon, 3–5 minutes. Remove from heat.



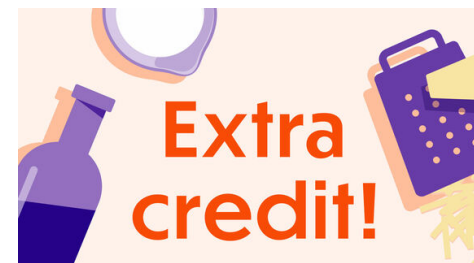
### 4. Make drop biscuit dough

To bowl with **melted butter**, stir in **⅔ cup milk** and **1 teaspoon vinegar** to combine (it's okay if butter clumps). Add **cheese**, **1 cup self-rising flour**, and **¼ teaspoon salt**; stir with a fork until no visible traces of flour remain.



### 5. Assemble, bake & serve




Stir **chicken** into **filling**. Drop heaping spoonfuls (about 2 tablespoons each) of **biscuit dough** over **veggie filling** in skillet (filling will not be completely covered). Bake on upper oven rack until **chicken** is heated through, **veggies** are tender, and **biscuits** are golden and cooked through, about 18 minutes.



### 6. Check us out!

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