



Homestyle Chicken & Cheddar Biscuits

with Pot Pie Gravy



30-40min



2 Servings

This plate is a deconstructed take on the ultimate comfort food classic, chicken pot pie. Our version has all the elements you know and love, sweet green peas, carrots, onion, creamy sauce, and pan roasted chicken breast. Fluffy biscuits are served on the side for sopping up the sauce.

What we send

- ¼ oz fresh thyme
- 1 piece cheddar ⁷
- 5 oz self-rising flour ¹
- ½ lb broccoli
- 4 oz carrot
- 1 medium yellow onion
- 12 oz pkg chicken breasts
- 1 pkt chicken broth concentrate
- 3 oz mascarpone cheese ⁷
- 2½ oz peas

What you need

- kosher salt & pepper
- butter ⁷
- olive oil
- ¼ cup milk ⁷
- apple cider vinegar (or white wine vinegar)

Tools

- rimmed baking sheet
- meat mallet (or heavy skillet)
- medium 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 880kcal, Fat 47g, Carbs 56g, Protein 55g



1. Prep biscuits

Preheat oven to 400°F with rack in the center. Pick **1 tablespoon thyme leaves** from stems. Finely chop **cheddar**. In a medium bowl, combine **¾ cup flour**, **½ of the thyme leaves**, and **a pinch of pepper**. Cut **2 tablespoons cold butter** into small pieces; rub butter into dry ingredients with your fingers until butter is in pea-sized pieces. Add cheddar, and toss to combine.



4. Prep vegetables & chicken

While **biscuits and broccoli** bake, scrub **carrot**, then trim end and cut into ½-inch pieces. Finely chop **½ cup onion**. Pat **chicken** dry. Using a meat mallet or heavy skillet, pound chicken to an even ½-inch thickness. Season all over with **salt and pepper**.



2. Prep broccoli

Lightly **oil** a rimmed baking sheet. Trim stem ends from **broccoli**, then cut crowns into 1-inch spears. Toss broccoli on prepared baking sheet with **1 tablespoon oil** and season with **salt and pepper**; push to one side of the baking sheet.



5. Start pot pie sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** and cook until well browned on one side, 3–4 minutes. Flip and cook until nearly cooked through, 1–2 minutes more. Transfer chicken to a plate. Add **carrots, onions, and ¼ cup water** to skillet; season with **salt and pepper**. Cover and cook over medium heat until carrots are tender, 5–7 minutes.



3. Bake biscuits & broccoli

In a liquid measuring cup, combine **¼ cup milk** and **½ teaspoon vinegar**; add to bowl with **dry ingredients**; stir until just combined. On a lightly floured board, pat **dough** into a 3- x 6-inch rectangle, then cut into 2 (3-inch) squares. Transfer to empty half of baking sheet. Bake on center oven rack until biscuits are golden, and broccoli is crisp tender, 18–20 minutes (watch closely).



6. Finish & serve

Add **broth concentrate, mascarpone, remaining thyme leaves**, and **⅓ cup water** to same skillet. Add **peas** and **chicken** with **any resting juices**; cook, partially covered, over medium-high until chicken is cooked through and sauce is slightly thickened, about 5 minutes. Serve **chicken** and **gravy** with **biscuits** and **broccoli** alongside. Enjoy!