

DINNERLY



Pan-Roasted Chicken & Pot Pie Sauce with Cheddar Biscuits



30-40min



2 Servings

Flowers are cool, but we'd prefer if someone made us this luscious take on deconstructed pot pie. Fact: Everyone loves a warm bowl of chicken pot pie. Also, fact: No one wants to spend the entire night fussing with pie dough, waiting for what seems like a decade for it to finish baking in the oven. This easy-peasy dinner not only leaves the drama behind, but lets you choose your own eating adventure. We've got you covered!

WHAT WE SEND

- 2 pieces cheddar ¹
- self-rising flour (use 1 cup) ²
- 1 carrot
- garlic
- ½ lb pkg boneless, skinless chicken breasts
- 2½ oz peas
- 1 pkt chicken broth concentrate

WHAT YOU NEED

- kosher salt & ground pepper
- butter ¹
- ¼ cup + ½ cup milk ¹
- apple cider vinegar (or white wine vinegar)
- neutral oil
- all-purpose flour ²

TOOLS

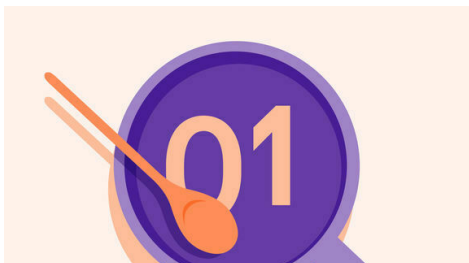
- rimmed baking sheet
- medium skillet

ALLERGENS

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

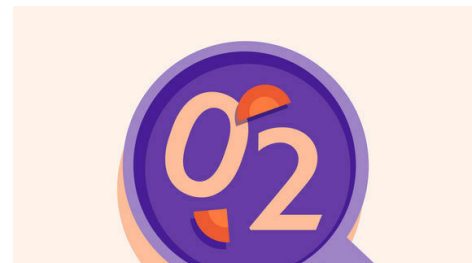
NUTRITION PER SERVING

Calories 760kcal, Fat 38g, Carbs 61g, Protein 43g



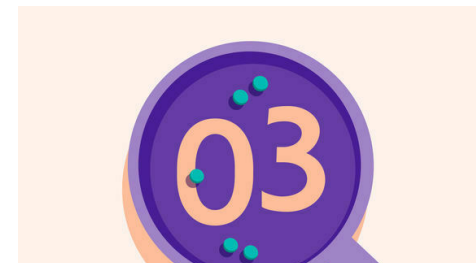
1. Prep cheddar biscuits

Preheat oven to 400°F with a rack in the center. Finely chop **all of the cheddar**. In a medium bowl, combine **1 cup self-rising flour** and **a pinch of pepper**. Cut **3 tablespoons cold butter** into small pieces; use your fingers to rub butter into flour until butter is in pea-sized clumps. Fold in cheddar.



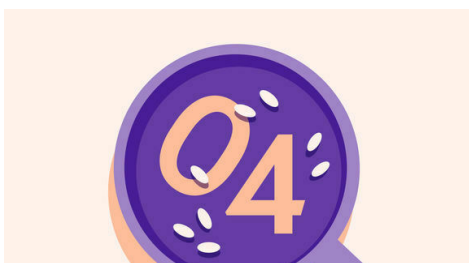
2. Bake cheddar biscuits

Mix **¼ cup milk** with **½ teaspoon vinegar**, then add to **flour mixture**, stirring until just combined. On a **lightly floured** surface, form dough into a 4- x 4-inch square. Cut into 4 (2-inch) squares, then transfer to a rimmed baking sheet. Bake on center oven rack until golden, 18–20 minutes.



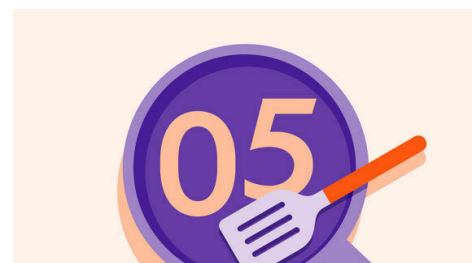
3. Prep chicken & veggies

While **biscuits** bake, scrub and trim **carrot**; cut into ½-inch pieces. Finely chop **1 teaspoon garlic**. Pat **chicken** dry, then pound to an even ½-inch thickness, if necessary; season all over with **salt** and **pepper**.



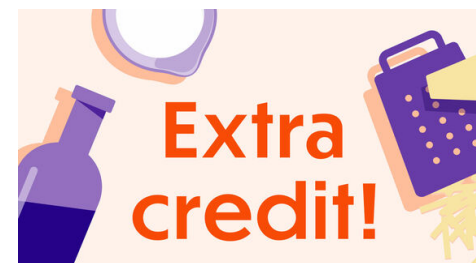
4. Cook chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** and cook until well browned and just cooked through, 2–4 minutes per side. Transfer to a plate. Add **carrots, chopped garlic**, and **¼ cup water** to skillet; season with **salt** and **pepper**. Cover and cook over medium until carrots are tender and liquid is evaporated, about 5 minutes.



5. Make sauce & serve

Add **2 teaspoons all-purpose flour** to **carrots**; cook over medium heat, stirring to coat. Add **peas, broth concentrate**, and **½ cup milk**; cook until **peas** are tender and **sauce** is thickened, about 2 minutes. Return **chicken** to skillet, turning to coat in **sauce**, until warmed, about 1 minute. Serve **chicken and pot-pie sauce** with **cheddar biscuits** alongside. Enjoy!



6. Ride this gravy train

The thickening component of gravy is roux, a mixture of liquid fat—like melted butter or oil—and flour. Use a rubber spatula or whisk to stir flour into the hot skillet until a golden paste forms. Whisk in broth mixture, constantly stirring to avoid lumps. Want that glistening glow? Whisk in 1 tablespoon butter or heavy cream before serving for gravy that's rich and smooth as silk.