Weeknight Biscuit Topped Chicken Pot Pie

Scan Code To Watch Video!

Recipe by: Laura Vitale

Serves 6 to 8

Prep Time: 20 minutes
Cook Time: 45 minutes

Ingredients

For the Filling:
__1 Tbsp Olive Oil
__1 Small Yellow Onion, Finely Diced
__2 Stalks Celery, Finely Diced
__6 Tbsp Unsalted Butter
__6 Tbsp Homemade Chicken Gravy Mix
__1 1/2 cups Milk
__1 1/2 cups Water
__2 1/2 cups Cooked Chicken, Shredded Or Diced
__2 cups Frozen Mixed Vegetables (Peas, Carrots, Corn And Green Beans)
__2 tsp Garlic And Herb Seasoning
__Freshly Ground Black Pepper, To Taste
__Salt, If Needed

For the Topping:
__1 Can Pillsbury Refrigerated Biscuits (Approximately 8 Regular-Sized Biscuits)
__1 Tbsp Melted Butter, For Brushing (Optional)



1) Preheat your oven to 375°F. In a large skillet or saucepan, heat the olive oil over medium heat, add the onion and celery and sauté for about 57 minutes until softened.

2) Add the butter and allow it to melt, then stir in the homemade chicken gravy mix and cook for about 30 seconds. Slowly whisk in the milk and water until smooth, then simmer for about 35 minutes until thickened into a creamy gravy.

3) Stir in the cooked chicken, frozen vegetables, garlic and herb seasoning and black pepper, cook for a few minutes until everything is heated through, then taste and adjust the seasoning if needed. The filling should be quite saucy.

4) Transfer the filling to a lightly buttered 2.5-quart baking dish and bake uncovered for about 25 minutes, until hot and bubbling around the edges.

5) Remove from the oven, arrange the refrigerated biscuits evenly over the filling, leaving a little space between them, then return to the oven for about 1012 minutes, or according to the package directions, until the biscuits are golden brown and cooked through.

Freezer Instructions:
1) Prepare the filling as directed, then transfer it to a freezer-safe 2.5-quart baking dish. Allow it to cool then cover tightly with parchment paper followed by foil.

2) Freeze for up to 3 months for best quality. Do not add the biscuits before freezing.

Baking After Freezing
1) Transfer the frozen filling to the refrigerator approximately 2436 hours before baking, or until completely thawed.

2) Preheat the oven to 375°F. Remove the parchment and foil, cover the dish with fresh foil and bake for about 2535 minutes, or until the filling is thoroughly heated and bubbling.

3) Remove the foil, arrange the refrigerated biscuits over the hot filling and return to the oven uncovered for about 1012 minutes, or according to the package directions, until golden brown and completely baked through.