



More than Food

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Skillet Chicken Pot Pie

with Homemade Biscuits and Thyme Gravy

Traditional chicken pot pie is a labor of love—this comfort food favorite is usually an all-day affair. Luckily, we have a time-saving secret! 5-ingredient cream biscuits are just as tender and satisfying as pastry crust, but take a fraction of the time. Baked over a creamy and luxurious filling, it's just as good as Grandma's.



45 min



level 3



nut free



Chicken Breast



Peas



Carrot



Celery



Yellow Onion



Chicken Stock Concentrates



Thyme



Garlic



Flour



Heavy Cream



Baking Powder

Ingredients

	2 People	4 People
Chicken Breast	12 oz	24 oz
Peas	4 oz	8 oz
Carrot	1	2
Celery	1 stalk	2 stalks
Yellow Onion	1	2
Chicken Stock Concentrates	2	4
Thyme	¼ oz	½ oz
Garlic	2 cloves	4 cloves
Flour	1) ¾ C	1 ½ C
Heavy Cream	2) ⅓ C	⅔ C
Baking Powder	1 ½ t	3 t
Butter*	2 T	4 T
Sugar*	½ t	1 t
Olive Oil*	1 t	2 t

*Not Included

Allergens

- 1) Wheat
- 2) Milk

Tools

Medium Oven-Proof Pan (or Baking Dish), Large Pan, Peeler, Medium Bowl, Whisk

Nutrition per person Calories: 811 cal | Fat: 39 g | Sat. Fat: 21 g | Protein: 51 g | Carbs: 65 g | Sugar: 13 g | Sodium: 1317 mg | Fiber: 8 g

Make sure to wash and dry produce before prepping or cooking!

Ruler

0 in ¼ in ½ in ¾ in 1 in



1 Prep the ingredients: Preheat the oven to 450 degrees. Halve, peel, and finely dice the **onion**. Finely dice the **celery**. Peel and finely dice the **carrot**. Mince or grate the **garlic**. Strip the **thyme** from the stems and roughly chop the leaves.

2 Heat **2 Tablespoons butter** in a medium oven-proof pan over medium heat. Add the **celery, onion, carrot, garlic,** and **thyme** to the pan and cook for 8-10 minutes, stirring occasionally, until very soft. Season with **salt** and **pepper**.



3 Make the biscuit dough: In a medium bowl, whisk together **½ cup flour, 1 ½ teaspoons baking powder** (measure, we sent more), **½ teaspoon sugar,** and **¼ teaspoon salt**.

HINT: If you have a sifter, feel free to use it here!

Gently stir in **⅓ cup heavy cream** (measure, we sent more) until a very shaggy dough forms. Sprinkle your counter with **1 Tablespoon flour,** then turn the mixture out onto the counter and briefly knead into a ball. Press into a 1-inch thick disk, wrap with plastic, and place in the freezer to chill.



4 Make the gravy: Sprinkle **2 Tablespoons flour** over the vegetables in the pan. Stir to combine and cook for 1 minute. Very slowly whisk **2 cups water** and the **chicken stock concentrates** into the pan. Bring to a boil, then reduce to a simmer for 6-8 minutes, until very thick. Taste and season with **salt** and **pepper**. Remove from the heat.

TIP: For a more decadent filling, stir the remaining cream into the gravy.



5 Cook the chicken: While the **gravy** simmers, heat a drizzle of **oil** in a large pan over medium-high heat. Season the **chicken breast** on all sides with **salt** and **pepper**. Add the **chicken** to the pan and cook for 4-5 minutes per side, until cooked through. Set aside to rest for 5 minutes.

6 Form the biscuits: Remove the **biscuit dough** from the freezer and place onto a lightly floured surface (you can use any remaining flour for this). Lightly press into a ¾-inch thick square. Cut into 4 quarters.

7 Finish the pot pie: Dice the **chicken** into ½-inch cubes. Fold the **chicken** and **peas** into the **gravy**.

HINT: If you do not have an oven-proof pan, transfer the mixture to an 8x8-inch baking dish.

Top the mixture with the **biscuits**. Bake in the oven for 10-15 minutes, until the biscuits are puffed and golden brown. Enjoy!