



HOMESTYLE CHICKEN & BISCUIT POT PIE

with Carrots, Celery & Fresh Thyme

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Carrots



2.5 oz | 5 oz
Celery



1 | 1
Yellow Onion



1 Clove | 2 Cloves
Garlic



1/4 oz | 1/4 oz
Thyme



10 oz | 20 oz
Chicken Breast Strips



2 TBSP | 4 TBSP
Flour
Contains: Wheat



2 | 4
Chicken Stock Concentrates



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



6 oz | 12 oz
Pillsbury™
Buttermilk Southern
Homestyle Biscuits
Contains: Wheat

HELLO

BISCUIT DOUGH

Buttery, flaky, and ready to bake, this secret ingredient is the ultimate weeknight hack.



PILLSBURY™ BISCUITS

Pillsbury™ Buttermilk Southern Homestyle Biscuits provide a shortcut to fresh, warm-baked biscuits and remind you of that homemade taste you love.

PREP: 10 MIN | COOK: 50 MIN | CALORIES: 770



BUTTER BELIEVE IT

Why do we tell you to brush the biscuit dough with melted butter before baking? Not only does it add extra rich flavor to the finished dish, it gives the dough a crispier, melt-in-your-mouth texture and beautiful, golden-brown color.

BUST OUT

- Peeler
- Paper towels
- Medium pan
- Small bowl
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 5 TBSP)
Contains: Milk

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* Chicken is fully cooked when internal temperature reaches 165°.



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim, peel, and finely dice **carrots**. Finely dice **celery**. Halve, peel, and dice half the **onion**. Peel and mince **garlic**. Strip half the **thyme leaves** from stems; mince leaves.
- **4 SERVINGS: Dice whole onion. Mince all the thyme leaves.**



4 MAKE FILLING

- Add **2 TBSP butter** to pan with **veggies**. Once melted, stir in **flour**; cook for 1 minute.
- Pour in **1¼ cups water, stock concentrate, salt, and pepper**. Bring to a boil and cook until thickened, 3-5 minutes. Turn off heat.
- Stir in **cream cheese** until melted, then stir in **chicken**. Season with **salt and pepper**.
- **4 SERVINGS: Use 4 TBSP butter and 1¼ cups water.**
- **TIP: If filling is too thick, stir in another splash of water. If your pan isn't ovenproof, transfer filling to an 8-by-8-inch baking dish (13-by-9-inch baking dish for 4 servings) after stirring in chicken.**



2 COOK CHICKEN

- Pat **chicken*** dry with paper towels.
- Heat a drizzle of **oil** in a medium, preferably ovenproof, pan over medium heat. Add chicken in a single layer; season with a big pinch of both **salt** and **pepper**. Cook, stirring occasionally, until browned all over, 3-5 minutes (it'll finish cooking in step 5).
- Transfer to a plate.
- **4 SERVINGS: Use a large, preferably ovenproof, pan.**



5 ADD BISCUITS & BAKE

- Place **1 TBSP butter** in a small microwave-safe bowl; microwave until melted, 30 seconds.
- Remove **biscuits** from package; peel apart each biscuit at the center to create two thinner ones.
- Evenly top **filling** with biscuits, then brush with **melted butter** and sprinkle with reserved **minced thyme**.
- Bake on top rack until biscuits are golden brown and chicken is cooked through, 12-15 minutes.



3 COOK VEGGIES

- Reserve **½ tsp minced thyme** (you'll use it in step 5).
- Heat a drizzle of **oil** in pan used for chicken over medium-high heat. Add **carrots, celery, and diced onion**; season with **salt** and **pepper**. Cook, stirring, until veggies are softened, 5-7 minutes.
- Add **garlic** and remaining minced thyme; cook until fragrant, 30 seconds.
- **4 SERVINGS: Reserve 1 tsp minced thyme.**
- **TIP: Lower heat if veggies begin to brown too quickly.**



6 SERVE

- Let **pot pie** cool at least 5 minutes before serving. Spoon into shallow bowls or plates and serve.