



ONE-PAN CHICKEN POT PIE

with Homemade Biscuits and Thyme Gravy

FAMILY



HELLO MIREPOIX

Mirepoix is the flavour foundation to a great tasting chicken pot pie filling

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 440



Chicken Thighs



Green Peas



Mirepoix



Chicken Broth Concentrate



Thyme



Garlic



All-Purpose Flour



Sour Cream



Baking Powder

BUST OUT

- Measuring Cups
- Small Bowl
- Medium Bowl
- Whisk
- Garlic Press
- Measuring Spoons
- Medium Oven-Proof Pan
- Sugar (1 tsp)
- Butter 2 (2 tbsp)
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

4-person

- Chicken Thighs 680 g
- Green Peas 227 g
- Mirepoix 340 g
- Chicken Broth Concentrate 2
- Thyme 10 g
- Garlic 20 g
- All-Purpose Flour 1 1 ½ cup
- Sour Cream 2 12 tbsp
- Baking Powder 1 1 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

*Laver et sécher tous les aliments.



START STRONG

Preheat the oven to **450°F** (to bake the pie). Start prepping when the oven comes up to temperature!

TIP: If you don't have an oven-proof pan, transfer the pot pie mixture to a 9x13-inch baking dish after Step 4!



1 MAKE DOUGH Reserve **¼ cup flour** in a small bowl and set aside. (This will be used in step 4!) In a medium bowl, whisk together **1 cup flour, baking powder, 2 tbsp water, 1 tsp sugar** and **½ tsp salt**. Add the **sour cream** and stir together. Sprinkle the **remaining** flour on your counter. Using your hands, roll the **dough** on the counter in a circular motion until it forms into a ball.



2 PREP Divide into 2 portions and press each portion into a ½-inch thick round disc. Wrap each with plastic. Place in the freezer to chill. Meanwhile, **wash and dry all produce.*** Strip **1 tbsp thyme leaves** from the stems. Mince or grate the **garlic**. Cut the **chicken** into ½-inch cubes.



3 START FILLING Heat a medium oven-proof pan over medium-high heat. Add a drizzle of **oil**, then the **chicken**. Cook until golden brown, 6-8 min. Season with **salt and pepper**. Transfer the chicken to a plate and set aside. Reduce heat to medium. Add **2 tbsp butter** to the pan, then the **mirepoix, garlic** and **thyme**. Cook, stirring occasionally, until the mirepoix softens slightly, 3-4 min.



4 COOK FILLING Return the **chicken** and **juices** to the pan. Sprinkle the **reserved ¼ cup flour** over the chicken and **veggies**. Stir for 1 min. Stir in the **broth concentrates, 2 cups water** and **peas**. Cook until the sauce thickens slightly, 4-5 min. Season with **salt** and **pepper**. Remove pan from heat.



5 BAKE PIE Remove the **biscuit dough** from the freezer. Cut each disc into quarters. (**NOTE:** You will have 8 pieces in total.) Top the **chicken mixture** with the biscuit dough. Bake in the centre of the oven until the biscuits are puffed up and golden brown, 10-12 min.



6 FINISH AND SERVE Divide the **chicken pot pie** between plates.

EASY AS PIE!

Our version of this classic comfort food is both delicious and easy to prepare!