

Chicken Pot Pie Casserole with Homemade Biscuits

Chicken Pot Pie is a classic American comfort food. Traditionally made with pie crust, this version tops the pot pie with homemade biscuits and a supermarket rotisserie chicken instead. Filled with tender vegetables like carrots, celery and onions, this is exactly what you'll want to eat when it's cold and snowy outside.

Serves : 6

Serving size: 1 cup pot pie mixture and 1 biscuit

Ingredients:

- 4 Tbsp unsalted butter
- 1 medium yellow onion, peeled and diced very small (1 ½ cups)
- 2 medium carrots, peeled and diced very small (1 cup)
- 2 medium stalks celery, diced very small (1 cup)
- 1 tsp dried thyme
- 1 ½ tsp. kosher salt
- ½ tsp. ground black pepper
- ¼ cup all purpose flour
- 2 cloves garlic, peeled and minced
- 2 cups low sodium chicken broth
- 1 cup 2% milk
- 1 pound cooked boneless chicken (grocery store Rotisserie chicken is perfect here!)
- 1 cup frozen peas (do not thaw!)
- 8 uncooked biscuits (see recipe)

Directions:

1. Preheat the oven to 375°F.
2. Melt the unsalted butter in a large skillet over medium-high heat. Add the onion, carrots, celery, thyme, 1 ½ teaspoons kosher salt, and ½ teaspoon black pepper. Sauté until the vegetables begin to soften and brown, 5 to 7 minutes.
3. Add ¼ cup all-purpose flour and the garlic. Stir to coat the vegetables in the flour and cook until fragrant and no dry spots remain, 30 seconds to 1 minute. Slowly pour in 2 cups low-sodium chicken broth and 1 cup 2% milk, scraping the bottom of the skillet to release any browned bits. Bring to a boil.
4. Reduce the heat to maintain a simmer and cook until thickened enough to coat the back of a spoon, 4 to 5 minutes. Meanwhile, shred or dice 1 pound cooked chicken into bite-sized pieces (about 4 cups).
5. Add the chicken and 1 cup frozen peas to the skillet, and stir to combine. Taste and season with more kosher salt or black pepper, as needed. Transfer to a 9x13-inch baking dish and spread into an even layer. Arrange 8 biscuits in a single layer over the filling.
6. Bake until the biscuits are golden-brown and cooked through, and the filling in the center of the baking dish is bubbling, 20 to 30 minutes. Check after 15 minutes, rotate the baking dish, and cover with aluminum foil if the biscuits are browning too quickly.

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