

Idiot's Kitchen Recipe – Chicken Pot Pie with Biscuits

Recipe from www.idiotskitchen.com – Inspired by Joy the Baker



Ingredients:

For the Biscuits:

2 ½ cups flour
1 Tablespoon baking powder
1 teaspoon salt
1 stick cold butter, cut into small pieces
¼ cup chopped fresh chives
Freshly ground black pepper
¾ cup whole milk

For the Chicken Filling:

2 cooked chicken breasts, cubed (about 3 cups)
4 Tablespoons butter (½ stick)
1 large onion, chopped (about 1 ½ cups)
4-5 carrots, peeled and chopped (about 1 ½ cups)
1 red bell pepper, chopped (about 1 cup)
1 clove garlic, minced
½ cup flour
½ cup sherry
1 (15 ounce) can low sodium chicken broth
1 ½ cups whole milk
Pinch nutmeg
Pinch cayenne pepper
Salt & Pepper

To make the biscuits, sift 2 ½ cups of flour with 1 Tablespoon baking powder, and 1 teaspoon salt. Using a pastry blender or 2 knives, “cut in” 1 stick of cold butter that has been cut into cubes. Use a twisting wrist motion, work the flour and butter together until you have small bits of butter about the size of peas. Add ¼ cup finely chopped fresh chives and some freshly ground black pepper.

Make a well in the middle of the flour and add $\frac{3}{4}$ cup whole milk. Stir only until the flour has been incorporated and the dough starts to stick together. The dough will be quite shaggy but do not over stir.

Turn the dough out onto a floured work surface and knead 6-8 times to bring it all together. Pat the dough into a circle about 1 inch thick and cut with a round $1\frac{1}{2}$ inch cutter. Reform the scraps of dough and continue to cut out biscuits until all the dough has been used. You should have 10 biscuits. Place the biscuits on a parchment lined baking sheet and refrigerate until you are ready to assemble the pot pie.

Preheat the oven to 400 degrees.

To make the pot pie filling, you need 2 cooked chicken breasts. Place bone in, skin on chicken breasts on a foil lined baking sheet, drizzle with olive oil, and season with salt & pepper. Bake at 375 degrees for 45 minutes until golden brown and the juices run clear. This can be done ahead and you can also cook extra chicken for another meal at the same time. Allow the chicken to cool so that the meat can more easily be removed from the bones. Remove the skin and discard, pull the meat away from the bone, and cut into bite sized pieces.

Melt 4 Tablespoons of butter in a large pot over medium high heat. Add chopped onion, peeled and chopped carrots, chopped red bell pepper, and 1 clove of minced garlic. Sauté the vegetables for about 5 minutes until tender but not browned. For less crunchy vegetables, cook for 10 minutes.

Sprinkle $\frac{1}{2}$ cup of flour over the cooked vegetables to make a roux. Stir the flour into the vegetables and cook for 1-2 minutes. Pour $\frac{1}{2}$ cup of sherry into the pot and stir to incorporate. Turn the heat down to medium and add 1 (15 ounce) can of low sodium chicken broth and $1\frac{1}{2}$ cups whole milk. Stir and cook until you have a thick sauce with no lumps.

Add the chopped chicken and $1\frac{1}{2}$ cups of frozen peas. Cook a few minutes to warm the chicken and defrost the peas. Turn the heat off and stir in $\frac{1}{2}$ cup finely chopped fresh parsley. Season with a pinch of nutmeg, pinch of cayenne pepper, salt & pepper.

Pour the filling into a 9x13 inch baking dish. Nestle the biscuits on top of the filling and brush the tops with milk to help them brown. Bake at 400 degrees for 20-25 minutes until bubbly and golden brown.

Makes 5 generous servings.

For leftovers, reheat in the oven rather than the microwave to keep the biscuits from getting soggy.