Chicken Pot Pie with Buttermilk Biscuit Topping



Makes a pot of food

Ingredients

Biscuits
- 2 cups flour
- 1 tablespoon baking powder
- 1 tablespoon sugar
- ½ teaspoon kosher salt
- 6 tablespoons very cold salted butter
- ¾ cup whole milk

Filling
- 4 tablespoons salted butter
- A few springs thyme
- 2 shallots
- 2 pounds carrots, peeled and chopped
- 1 pound celery stalks, cleaned and chopped
- ¼ cup flour
- 2 cups whole milk
- 1½ cups chicken broth
- 4 cups shredded chicken
- 2 cups frozen peas
- 1 teaspoon salt
- Squeeze of lemon juice and pepper to taste

Instructions

1. Clean the carrots and celery, peel the carrots, and chop up the shallots, carrots, and celery.
2. Chop up your chicken if you haven't already.
3. Preheat the oven to 425°

Biscuits
1. Mix flour, baking powder, sugar, and salt together.
2. Grate butter and work it into the dry mix with your hands.
3. Add milk and stir gently with a fork to bring it all together.
4. Turn dough out onto a clean counter. Fold it over a few times to get it into a 1-2 inch thick layer.
5. Set aside for later.

Filling
1. Melt the butter in a large oven-safe dutch oven or pan.
2. Add the thyme and shallots, sauté for 5 minutes.
3. Add the carrots and celery, sauté for another 5 minutes.
4. Add the flour and sauté for 1-2 minutes.
5. Slowly add the milk and the chicken broth, stirring after each addition. The mixture should resemble a thick, creamy soup.
6. Add the chicken and peas. Season with salt, pepper, and lemon juice.

Cooking
1. Attempt to place the dough evenly across the top of the filling.
2. Brush biscuits with milk or butter for extra browning.
3. Bake for 15-20 minutes, until hot, bubbly, and biscuits are cooked through.

Source

https://www.reddit.com/r/easyrecipes/comments/forcra/chicken_pot_pie_with_buttermilk_biscuit_topping/

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