



Skillet Chicken Pot Pie

with Black Pepper-Thyme Biscuits



30-40min



4 Servings

This one-pot wonder is a take on the ultimate comfort food classic, chicken pot pie. Our version has all the elements you know and love, sweet green peas, celery, onion, creamy sauce, and of course...chicken. But, it's topped with a game-changer—fluffy black pepper-thyme biscuits. Cook, relax, and enjoy!

What we send

- boneless, skinless chicken thighs
- yellow onion
- peas
- carrots
- thyme
- chicken broth concentrate
- celery

What you need

- kosher salt & ground pepper
- milk⁷
- olive oil

Tools

- large ovenproof skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 870.0kcal, Fat 47.0g, Proteins 53.0g, Carbs 54.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Peel and finely chop **onion**. Trim ends from **carrot** and **celery**; thinly slice. Pick **1 teaspoon thyme leaves**; roughly chop. Tie remaining thyme leaves into a bundle using one of the thyme stems as twine.



4. Simmer stew

Return **chicken** and **any accumulated juices** to skillet along with **1 cup milk**, **chicken broth concentrate**, and **1¼ cups water**, scraping browned bits from bottom of skillet. Bring to a simmer, then remove skillet from heat, remove **thyme sprigs**, then stir in **peas**.



2. Brown chicken

Pat **chicken** dry, trim any fat, and cut into 1-inch pieces. Season chicken with **1 teaspoon salt**, and **several grinds of pepper**. Heat **2 tablespoons oil** in a large skillet over medium-high. Add chicken in a single layer and cook, without stirring, until well browned, about 5 minutes. Flip and brown on other side, about 3 minutes. Transfer chicken to a plate.



5. Make biscuits

In a medium bowl, combine **⅔ cup milk**, **¼ cup oil**, **chopped thyme**, **1 teaspoon salt**, and **½ teaspoon pepper**. Add **remaining flour** to bowl and stir just until evenly combined. Do not over mix.



3. Cook vegetables

Add **2 tablespoons oil** to same skillet over medium-high. Add **carrot, onion, celery, thyme sprigs**, and **1 teaspoon salt**. Cook, covered, until vegetables are softened, about 3 minutes. Uncover and cook until vegetables are tender and browned, 2-3 minutes more. Add **¼ cup flour** (save rest for step 5) and cook, stirring, about 1 minute.



6. Cook biscuits & serve

Dollop 16-18 level tablespoons of **dough** over **stew**. Transfer skillet to the upper oven rack and bake until lightly browned, 12-15 minutes. Let cool 5 minutes before serving. Enjoy!