

Chicken Pot Pie with Pepper Chive Biscuits

*Note: This filling is not very saucy as it's mainly veggies (because I was trying to be a tad bit healthier). If you like a lot of sauce, double the flour, butter, and chicken broth mixture.



For the biscuits:

- 1 1/4 cups all purpose flour
- 1 1/2 teaspoons baking powder
- 1/8 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 teaspoon garlic powder
- 1/2 teaspoon sugar
- 1/2 teaspoon fresh cracked pepper
- 2 tablespoons fresh chives, chopped
- 2 tablespoons cold butter cut into cubes
- 2 ounces cream cheese, cold
- 1/4 cup + 2 tablespoons buttermilk, cold

For the filling:

- 1 tablespoon butter
- 1 1/2 cups carrots, finely diced
- 1 cup green beans, cut into 1/4 inch pieces
- 1 small yellow onion, diced
- 1 cup diced celery
- 2 garlic cloves, minced
- 1/4 cup butter*
- 1/4 cup flour*
- 2 cups chicken broth*
- 2 cups cooked, shredded chicken

To make the biscuits, stir together the flour, baking powder, baking soda, salt, garlic powder, sugar, pepper, and chives in a medium size bowl. Add the cold butter and cream cheese and cut them into the dry ingredients using a pastry cutter or a fork until they resemble coarse crumbs. Add in the buttermilk and stir until the dough is in one ball. Place a little flour on your counter and pat the biscuits out until they're about 1/4 inch thick. Use a cookie cutter or a glass and cut 9-12 biscuits (depending on size). Place them on a plate, cover with plastic wrap, and place in the fridge.

Preheat your oven to 400 degrees and spray a 9x9 pan with cooking spray.

To make the filling, in a large skillet over medium heat melt the 1 tablespoon of butter. Add the carrots, green beans, yellow onion, and celery and cook for about 10 minutes, stirring every so often, until the veggies have softened slightly. Add the garlic and cook for about 30-60 seconds or until fragrant. Remove them to a bowl. In the same skillet, melt the 1/4 cup butter over medium heat and sprinkle the flour on top. Whisk together and cook for about 3 minutes until bubbling and slowly add in about 1/4 of the chicken broth while whisking. Keep whisking and slowly add in more of the broth. Once all the broth is incorporated, whisk and cook for a few minutes until any lumps are gone. Season with salt and pepper. Add the veggies and chicken to the broth and stir to incorporate everything.

Pour this mixture into your prepared pan. Place the biscuits on top of the chicken mixture and brush them with buttermilk, heavy cream, or melted butter. Place in the oven and bake for 20-23 minutes until the biscuits are golden brown and the pot pie mixture is bubbling. Let cool slightly before serving.

To reheat, preheat the oven to 300 degrees. Cover with foil and bake until heated through, about 15 minutes.

Adapted from Joy the Baker

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