

Mini Chicken Pot Pie Muffins - Easy, Cheesy & Family-Friendly

Mini Chicken Pot Pie Muffins ??



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 1 cup cooked chicken, shredded or diced
- 1 cup frozen mixed vegetables (carrots, peas, corn)
- 1 can (10.5 oz) cream of chicken soup
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{2}$ tsp onion powder
- ... tsp black pepper
- 1 tube (16 oz) refrigerated biscuit dough
- $\frac{1}{2}$ cup shredded cheddar cheese

DIRECTIONS

- 1.** Preheat Oven: Preheat your oven to 375°F (190°C). Grease a 12-cup muffin tin or spray with nonstick cooking spray.
- 2.** Make the Filling: In a mixing bowl, combine:
- 3.** Chicken
- 4.** Mixed vegetables
- 5.** Cream of chicken soup
- 6.** Garlic powder, onion powder, and pepper
- 7.** Mix well and set aside.
- 8.** Prepare the Biscuits: Separate each biscuit and flatten into 4-inch circles. Gently press each circle into a muffin cup to form a shell.
- 9.** Fill & Top: Spoon the chicken mixture evenly into the biscuit cups. Top each with a generous sprinkle of shredded cheddar cheese.
- 10.** Bake: Bake for 15-18 minutes, or until the biscuit edges are golden brown and the filling is hot and bubbly.
- 11.** Cool & Serve: Let cool slightly before removing from the muffin tin. Serve warm-and watch them disappear!

TIPS FOR SUCCESS

Don't overfill -leave a little room so the filling doesn't bubble over.

Rotate your pan halfway through baking for even color.

Let them cool in the tin for a few minutes to set properly before removing.

