

Biscuit Chicken Pot Pie: A Comforting, Easy One-Pan Meal

but want a quicker, easier version, this



OVEN
375°F

TIME
30 min

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INGREDIENTS

For the Filling:

- 2 cups cooked chicken, shredded or diced (rotisserie chicken works great!)
- 2 tablespoons unsalted butter
- 1 small onion, diced
- 2 cloves garlic, minced
- 2 cups frozen mixed vegetables (peas, carrots, green beans, corn)
- ... cup all-purpose flour
- 2 cups chicken broth
- 1 cup heavy cream (or whole milk for a lighter version)
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon dried thyme
- ¼ teaspoon garlic powder

For the Biscuit Topping:

- 1 can refrigerated biscuits (or 6 homemade biscuits)
- 1 tablespoon melted butter (for brushing)
- ¼ teaspoon dried parsley (for garnish)

How to Make Biscuit Chicken Pot Pie:

1. Preheat the Oven:
2. Cook the Veggies:
3. Make the Creamy Filling:
4. Add Chicken and Vegetables:

5. Add the Biscuits:

6. Bake Until Golden:

7. Serve and Enjoy:

My Best Tips for Biscuit Chicken Pot Pie:

Use rotisserie chicken - A great time-saver that adds extra flavor.

Want crispier biscuits? - Bake them separately and place them on top of the pot pie after cooking.

Make it from scratch - If you prefer, use homemade biscuits instead of canned ones.

Add extra flavor - Stir in a splash of white wine or a pinch of smoked paprika for depth.

What to Serve with Chicken Pot Pie:

A fresh green salad - A light, crisp salad balances the richness.

Garlic roasted green beans - A simple, tasty veggie side.

Mashed potatoes - For an ultra-comforting meal.

Cranberry sauce - A little tartness pairs beautifully with the creamy filling.

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish or an oven-safe skillet.
2. **Cook the Veggies:** In a large skillet, melt the butter over medium heat. Add the diced onion and sauté for 3-4 minutes until softened. Stir in the garlic and cook for another 30 seconds until fragrant.
3. **Make the Creamy Filling:** Sprinkle the flour over the onions and stir well to coat everything evenly. Cook for 1-2 minutes to remove the raw flour taste.
4. **Slowly pour in the chicken broth,** stirring constantly to prevent lumps. Add the heavy cream, salt, pepper, thyme, and garlic powder. Stir until the sauce thickens (about 3-5 minutes).
5. **Add Chicken and Vegetables:** Stir in the shredded chicken and frozen vegetables. Let everything simmer for 2-3 minutes, then remove from heat. Transfer the mixture to your prepared baking dish if not using an oven-safe skillet.
6. **Add the Biscuits:** Arrange the biscuits on top of the filling, leaving a little space between each one so they can expand. Brush the tops with melted butter and sprinkle with parsley for extra flavor.
7. **Bake Until Golden:** Place the dish in the oven and bake for 20-25 minutes, or until the biscuits are golden brown and cooked through.
8. **Serve and Enjoy:** Let the pot pie cool for 5 minutes, then serve warm. The biscuits will be perfectly fluffy on top while soaking up the creamy, savory filling underneath.
9. **My Best Tips for Biscuit Chicken Pot Pie:** Use

roisserie chicken - A great time-saver that adds extra flavor.

10. Want crispier biscuits? - Bake them separately and place them on top of the pot pie after cooking.
11. Make it from scratch - If you prefer, use homemade biscuits instead of canned ones.
12. Add extra flavor - Stir in a splash of white wine or a pinch of smoked paprika for depth.
13. What to Serve with Chicken Pot Pie: While this dish is a full meal on its own, here are a few great sides:
14. A fresh green salad - A light, crisp salad balances the richness.
15. Garlic roasted green beans - A simple, tasty veggie side.
16. Mashed potatoes - For an ultra-comforting meal.
17. Cranberry sauce - A little tartness pairs beautifully with the creamy filling.
18. FAQs: Can I make this ahead of time?Yes! Assemble the filling in your baking dish, cover, and refrigerate for up to 24 hours. When ready to bake, add the biscuits and cook as directed.
19. How do I store leftovers?Store leftovers in an airtight container in the fridge for up to 4 days. Reheat in the oven at 350°F until warmed through.
20. Can I freeze this pot pie?Yes! Freeze the filling (without the biscuits) in an airtight container for up to 3 months. When ready to bake, thaw in the fridge, add biscuits, and bake as directed.
21. This : Biscuit Chicken Pot Pie is everything you love about classic pot pie but easier, quicker, and just as comforting. It's perfect for busy nights, meal prep, or whenever you need a warm and hearty dinner.
22. Give it a try and let me know how it turns out!

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