

Bacon Loaded Chicken Pot Pie Cheddar Mug: Your Personal Bowl of Comfort

Bacon Loaded Chicken Pot Pie Cheddar Mug



OVEN
375°F

TIME
2-3 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 cup cooked chicken, diced (rotisserie chicken works perfectly)
- 4 strips of bacon, cooked until crispy and crumbled
- 1/2 cup frozen mixed vegetables (peas, carrots, corn, green beans)
- 1/4 cup shredded cheddar cheese
- 1/4 cup milk (whole milk recommended for richness)
- 2 tablespoons all-purpose flour
- 1/2 teaspoon garlic powder
- Salt and black pepper to taste
- 1 refrigerated biscuit dough (from a standard 8-count can)

Swaps and Notes:

Cooked Chicken: Rotisserie chicken is a fantastic shortcut. You can also use leftover cooked chicken breast or thigh, diced.

Bacon: Ensure your bacon is cooked to a good crisp before crumbling; it adds a crucial textural element.

Mixed Vegetables: Use your favorite blend of frozen mixed vegetables. Thaw them slightly before mixing for easier incorporation.

Cheddar Cheese: Sharp cheddar adds a great bite, but a mild cheddar or even a blend of cheeses (like Monterey Jack) would also work.

Milk: Heavy cream can be used for an even richer filling.

Flour: The flour helps thicken the filling. You can whisk it into a little cold milk first to prevent lumps before adding to the mix, or simply ensure thorough mixing as per instructions.

Biscuit Dough: A standard refrigerated biscuit from a can is ideal for the topping. You could also use puff pastry for a flakier crust.

Seasoning: A pinch of dried thyme or poultry seasoning can enhance the traditional pot pie flavor.

Instructions:

Preheat Oven & Prep Mugs: Preheat your oven to 375°F (190°C). Lightly grease two microwave-safe and oven-safe mugs (about 12-16 oz capacity each).

Combine Filling Ingredients: In a medium mixing bowl, combine the cooked chicken, crumbled bacon, frozen mixed vegetables, shredded cheddar cheese, milk, all-purpose flour, garlic powder, salt, and black pepper. Mix everything well until all ingredients are evenly combined and the flour is fully incorporated (it will look thick, that's okay, it will thicken more as it cooks).

Fill Mugs: Divide the chicken pot pie mixture evenly between the two prepared mugs.

Prepare Biscuit Topping: Open the can of refrigerated biscuit dough. Cut the biscuit into two equal pieces. Gently press one piece of biscuit dough on top of the filling in each mug, pressing it lightly down around the edges to help seal it to the mug rim.

Initial Microwave Cook: Place one mug in the microwave at a time (if your microwave isn't large enough for two). Microwave on high for 2-3 minutes, or until the filling is hot and bubbly. This pre-cooks the filling and ensures it's heated through.

Bake to Golden Top: Carefully transfer the mugs to the preheated oven (use a small baking sheet underneath for stability and to catch any drips).

Bake for an additional 10-12 minutes, or until the biscuit topping is beautifully golden brown and cooked through.

Cool & Serve: Remove the mugs from the oven and let them cool for a few minutes before serving. The filling will be extremely hot! Enjoy your delicious Bacon Loaded Chicken Pot Pie Cheddar Mug!

Tips for Success:

Evenly Mix Flour: Ensure the flour is completely mixed into the cold ingredients to prevent lumps in your sauce.

Don't Overfill: Leave about an inch of space from the top of the mug to allow for bubbling as it cooks.

Oven-Safe Mugs: Crucial! Make sure your mugs are safe for both microwave and oven use.

Microwave First: The initial microwave step ensures the filling is hot and cooked through before the biscuit topping gets too brown.

Watch the Biscuit: Keep an eye on the biscuits in the oven, as they can brown quickly.

Serving Suggestions and Pairings:

Simple Side: A small green salad with a light vinaigrette would be a refreshing contrast.

Other Easy Comforts: For more simple, comforting meals, consider exploring recipes like [This Mexican Chicken and Rice Casserole](#) or [My Favorite One-Pan Dinner That's Always a Hit](#) or [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#).

DIRECTIONS

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13. **Serving Suggestions and Pairings:** This Bacon Loaded Chicken Pot Pie Cheddar Mug is a complete, hearty meal in itself.
14. **Simple : Side:** A small green salad with a light vinaigrette would be a refreshing contrast.
15. **Other : Easy Comforts:** For more simple, comforting meals, consider exploring recipes like [This Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit](#) or [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#).
16. **Breakfast : Inspiration:** If you love easy mug meals, also check out [This One-Pan Breakfast Bake Will Make You Skip](#) for a different kind of quick comfort.
17. **Lighter : Chicken Fare:** For a non-pie chicken option, [A Light Tangy Chicken Salad I Actually Crave](#) and [There's No Mayo in Sight](#) is a great contrast.
18. **Storage and Leftover Tips:** This dish is best enjoyed fresh from the oven, while the biscuit is golden and the filling is bubbly. While you could store assembled but unbaked mugs (without the biscuit topping) in the fridge for a day, the quality is best fresh. Cooked leftovers can be stored in an airtight container in the refrigerator for up to 1-2 days. To reheat, remove the biscuit top, microwave the filling until hot, then replace the biscuit and warm briefly in a toaster oven for crispness.
19. **More Recipes You Will Love:** If you loved the easy, cheesy, and incredibly comforting nature of this pot pie mug, you'll definitely want to try these other fantastic and satisfying recipes:
20. [This : One-Pan Breakfast Bake Will Make You Skip](#)
21. [These : Chicken Enchiladas are My Go-To for Cozy Crowd-Pleasing Dinners](#)
22. [Easy : Cheesy Chicken Sliders with Marinara Garlic Butter](#)
23. **Final Thoughts:** The Bacon Loaded Chicken Pot Pie Cheddar Mug is a brilliant culinary hack that brings rich, comforting flavors to your table with incredible ease. It's warm, savory, cheesy, and topped with a perfect golden biscuit, making it an instant favorite for any time you need a delicious and satisfying personal meal. Give it a try, and enjoy your very own mini pot pie perfection!
24. **What are your go-to "mug meals" for quick comfort?** Share your ideas in the comments below, and don't forget to follow Chef Maniac for more clever and

delicious recipes!

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bacon-loaded-chicken-pot-pie-cheddar-mug-your-personal-bowl-of-comfort/>