

Marry Me Chicken & Biscuit Cobbler: The Viral Comfort Dish You Need Tonight

Here's what you'll need to create this culinary masterpiece:



OVEN
375°F

TIME
10-15 min

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INGREDIENTS

to create this culinary masterpiece:

For the Biscuit Topping: 2 cups all-purpose flour 1
tablespoon baking powder 1/2 teaspoon salt 1/2 cup
(1 stick) cold unsalted butter, cut into small
cubes 3/4 cup milk (dairy or non-dairy):

DIRECTIONS

1. Steps for the : Recipe
2. Prepare the : Chicken:
3. Preheat your oven to 375°F (190°C). In a large oven-safe skillet (like a cast iron skillet) or Dutch oven, heat the olive oil over medium-high heat. Add the chicken pieces and season with garlic powder, onion powder, oregano, salt, and pepper. Cook until browned on all sides, about 5-7 minutes. The chicken doesn't need to be cooked through at this stage.
4. Build the : Sauce:
5. Reduce the heat to medium. Stir in the chopped sun-dried tomatoes and chicken broth, scraping up any browned bits from the bottom of the pan. Bring to a simmer, then stir in the heavy cream and Parmesan cheese. Continue to simmer gently for 5-7 minutes, stirring occasionally, until the sauce thickens slightly. Taste and adjust seasonings as needed.
6. Make the : Biscuits:
7. While the sauce simmers, prepare the biscuit topping. In a medium bowl, whisk together the flour, baking powder, and salt. Cut in the cold butter using a pastry blender, your fingertips, or a fork until the mixture resembles coarse crumbs with some pea-sized pieces of butter remaining. Gradually add the milk, stirring until just combined and a soft dough forms. Do not overmix.
8. Assemble the : Cobbler:
9. Drop spoonfuls or small mounds of the biscuit dough over the top of the chicken and sauce mixture in the skillet. Don't worry about perfect placement; rustic is part of the charm!

10. Transfer the skillet to the preheated oven. Bake for 20-25 minutes, or until the biscuits are golden brown and cooked through, and the chicken mixture is bubbling.
11. Carefully remove from the oven. Let rest for a few minutes before serving. Garnish with fresh basil or parsley if desired.

SWAPS & NOTES

Chicken: Feel free to use boneless, skinless chicken thighs for even more flavor and tenderness.

Sun-dried Tomatoes: If you don't have oil-packed, you can rehydrate dry sun-dried tomatoes in hot water for 10-15 minutes before chopping.

Cream: For a slightly lighter version, you can try half-and-half, but the heavy cream provides that signature richness.

Cheese: While Parmesan is traditional, a blend of Parmesan and Pecorino Romano would also be delicious.

TIPS FOR SUCCESS

Don't Overmix Biscuits: Overmixing the biscuit dough will result in tough biscuits.

Cold Butter is Key: Using cold butter for the biscuits creates those desirable flaky layers.

One-Pan Convenience: Using an oven-safe skillet makes this a true one-pan meal, minimizing cleanup.

Adjust Seasoning: Always taste your sauce before adding the biscuits and adjust salt and pepper as needed.

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

Original recipe: <https://chefmaniac.com/marry-me-chicken-biscuit-cobbler-the-viral-comfort-dish-you-need-tonight/>