

Easy Seafood Pot Pie with Garlic Butter Biscuit Crust - Better Than a Restaurant!

The Ultimate Comfort Dish: Cheddar Bay Biscuit Seafood Pot Pie



OVEN
400°F

TIME
7 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Seafood Filling:

1 tbsp Olive Oil & 2 tbsp Butter: The fat base for a rich roux.

$\frac{1}{2}$ Onion (finely diced) & 2 Garlic Cloves (minced): Your aromatic foundation.

... cup All-Purpose Flour: To thicken the sauce into a silky gravy.

2 cups Seafood or Chicken Broth: Seafood broth adds deeper ocean flavor, but chicken broth is a great pantry staple substitute.

1 cup Heavy Cream: For that signature pot pie richness.

$\frac{1}{2}$ tsp Old Bay Seasoning: The essential spice for any coastal dish.

1 cup Cooked Shrimp: Peeled, deveined, and tails removed.

1 cup Crab Meat: Lump crab is decadent, but claw meat works beautifully for flavor.

$\frac{1}{2}$ cup Frozen Peas & $\frac{1}{2}$ cup Diced Carrots: For a pop of color and sweetness.

2 tbsp Fresh Parsley: To brighten the savory notes.

For the Biscuit Topping:

1 package Cheddar Bay Biscuit Mix: The ultimate time-saver.

$\frac{1}{2}$ cup Shredded Cheddar Cheese: Because you can never have too much cheese.

$\frac{1}{2}$ cup Cold Water: To bind the dough.

... cup Butter (melted) + ½ tsp Garlic Powder: For the final glaze.

Swaps and Notes:

The Seafood: Not a fan of crab? Double up on the shrimp, or add in some bay scallops. Just ensure your seafood is patted dry before adding it to the sauce so it doesn't thin out the gravy.

Vegetable Variations: If you have leeks on hand, they pair beautifully with seafood. Sauté them along with the onions for a more refined flavor profile.

Broth: If you want an extra-rich filling, use a splash of dry white wine (like Sauvignon Blanc) to deglaze the pan before adding your broth.

Step-by-Step Instructions:

1. Sauté the Aromatics:
2. Create the Creamy Base:
3. Fold in the Seafood:
4. Mix the Biscuits:
5. Assemble and Bake:
6. The Grand Finale:

Tips for Success:

Cold Water is Key: Use very cold water for the biscuit dough to ensure the fats don't melt before hitting the oven, resulting in a flakier topping.

Don't Over-Salt: Between the Old Bay, the broth, and the biscuit mix, there is already a fair amount of sodium. Taste your filling before adding extra salt.

Skillet Choice: If you have a cast-iron skillet, use it! It retains heat beautifully and makes for a stunning table presentation.

Serving Suggestions and Pairings:

Appetizer: Start the evening with this baked brie appetizer to keep the "cheesy comfort" theme going.

Drinks: A crisp classic margarita cuts through the richness of the cream sauce perfectly. For a non-alcoholic option, this blueberry lemonade provides a refreshing citrus zing.

Nutritional Information (Per Serving):

DIRECTIONS

1. **Sauté the Aromatics:** In a large oven-safe skillet or heavy-bottomed pot, heat your olive oil and butter over medium heat. Toss in your onions and cook until they are translucent and soft. Add the garlic and stir for about 30 seconds-just until you smell that amazing aroma.
2. **Create the Creamy Base:** Sprinkle the flour over the onions and garlic. Whisk constantly for about a minute; this "cooks out" the raw flour taste. Slowly pour in your broth and heavy cream while whisking. Season with Old Bay, salt, and pepper. Let it simmer for 5-7 minutes. You're looking for a consistency that coats the back of a spoon.
3. **Fold in the Seafood:** Gently stir in your shrimp, crab, peas, carrots, and parsley. Since the seafood is already cooked, we are just looking to warm it through. If you are starting with raw shrimp, cook them in the sauce for an extra 2-3 minutes until pink.
4. **Mix the Biscuits:** In a separate bowl, stir together the biscuit mix, cheddar cheese, and water. Don't overmix! A few lumps are fine; overworking the dough leads to tough biscuits.
5. **Assemble and Bake:** If using ramekins, spoon the filling in now. Otherwise, drop rounded tablespoons of the biscuit dough directly onto the filling in your skillet. Bake at 400°F (200°C) for 15-18 minutes. The biscuits should be high, fluffy, and golden brown.
6. **The Grand Finale:** Whisk the garlic powder into the melted butter and brush it generously over the hot biscuits. Garnish with chives and serve immediately.
7. **Tips for Success:** Cold Water is Key: Use very cold water for the biscuit dough to ensure the fats don't

melt before hitting the oven, resulting in a flakier topping.

8. Don't : Over-Salt: Between the Old Bay, the broth, and the biscuit mix, there is already a fair amount of sodium. Taste your filling before adding extra salt.
9. Skillet : Choice: If you have a cast-iron skillet, use it! It retains heat beautifully and makes for a stunning table presentation.
10. Serving Suggestions and Pairings: This is a heavy, decadent meal, so I like to pair it with something light or bubbly.
11. Appetizer: Start the evening with this baked brie appetizer to keep the "cheesy comfort" theme going.
12. Drinks: A crisp classic margarita cuts through the richness of the cream sauce perfectly. For a non-alcoholic option, this blueberry lemonade provides a refreshing citrus zing.
13. Nutritional Information (Per Serving): Calories: 540 kcal
14. Fat: 32g
15. Protein: 24g
16. Carbohydrates: 38g
17. Sodium: 980mg
18. Storage and Leftover Tips: Refrigerating: Store leftovers in an airtight container for up to 2 days.
19. Reheating: To keep the biscuits from getting soggy, reheat in the oven at 350°F until the filling is bubbly. Microwave reheating is faster but may soften the crust.
20. Freezing: I do not recommend freezing this dish, as the cream sauce can separate and the biscuits may lose their texture upon thawing.
21. More Recipes You Will Love: If you enjoyed this seafood twist on a classic, you have to try these other ChefManiac favorites:
22. These easy coconut macaroons make for a light, tropical dessert after a heavy meal.
23. For the chocolate lovers, this no-bake : Oreo cream pie is the perfect low-effort follow-up to this pot pie.
24. Final Thoughts: This Cheddar Bay Biscuit Seafood Pot Pie is more than just a recipe; it's a guaranteed way to bring everyone to the table. There's something magical about breaking through a garlic-butter crust to find a steaming, creamy seafood filling underneath.
25. Did you try this recipe? I'd love to hear how it turned out! Tag us on social media or leave a comment below with your favorite seafood swaps. Don't forget to follow ChefManiac for more elevated comfort food inspiration!

SWAPS & NOTES

Swaps and Notes The Seafood: Not a fan of crab?

Double up on the shrimp, or add in some bay scallops.

Just ensure your seafood is patted dry before adding it to the sauce so it doesn't thin out the gravy.

Vegetable Variations: If you have leeks on hand, they pair beautifully with seafood.

TIPS FOR SUCCESS

Cold Water is Key: Use very cold water for the biscuit dough to ensure the fats don't melt before hitting the oven, resulting in a flakier topping.

Don't Over-Salt: Between the Old Bay, the broth, and the biscuit mix, there is already a fair amount of sodium.

Taste your filling before adding extra salt.

Skillet Choice: If you have a cast-iron skillet, use it!

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

Original recipe: <https://chefmaniac.com/easy-seafood-pot-pie-with-garlic-butter-biscuit-crust-better-than-a-restaurant/>