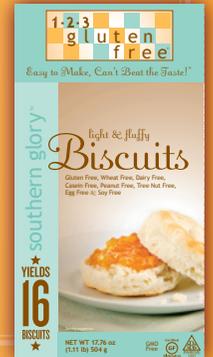


chicken and biscuits (AKA CHICKEN POT PIE)



- 1 Tbsp. oil
- 2 Tbsp. unsalted butter, unsalted
- 1 medium onion, chopped
- 2 large carrots, peeled and chopped
- 2 ribs celery, diced
- 1 bay leaf
- 1 tsp. dried thyme
- ½ tsp. salt
- ½ tsp. pepper
- 2 cups canned, gluten-free chicken broth
- 3 Tbsp. cornstarch mixed with ¼ cup water (this will make a slurry)
- 1½ pounds boneless, skinless chicken (i.e., breast, tenders) cut into bite-sized pieces and poached in chicken broth (I sometimes use leftover chicken or turkey)
- 1 cup frozen peas
- 1 package 1-2-3 Gluten Free® Southern Glory Biscuit dough prepared according to package instructions, but add 1 bunch chives, chopped. Cut out biscuits with glass or biscuit cutter. (Dough can be made up to 1 day ahead of time, wrapped well and refrigerated, or made earlier than that, and wrapped well and frozen.)

- ① Preheat oven to 400° F.
- ② Place oil and butter in large skillet, over medium heat to melt. Once melted, add onion, carrots, celery, bay leaf, thyme, salt and pepper to the skillet. Stirring frequently, sauté until soft, approximately 10 minutes. Add chicken broth and then cornstarch/water slurry. Stir until sauce reaches a boil and it thickens. Add chicken pieces and peas.
- ③ Pour mixture into a large casserole. (For easier cleanup, spray casserole with non-stick spray before pouring mixture in). Place biscuits on top of casserole (edges can touch). Brush tops of biscuits with milk or Half & Half.
- ④ Bake until tops of biscuits are golden brown, approximately 20 minutes. Serve immediately.

