

Chicken Pot Pie with Herb Biscuits

- Prep Time: 15 minutes
- Cook Time: 45 minutes
- Total Time: 1 hour
- Servings: 6



Ingredients:

- 2 medium potatoes, peeled and diced
 - 2 cups Baker's Corner All Purpose Baking Mix
 - 2 tablespoons chopped fresh thyme, divided
 - 1 tablespoon chopped fresh rosemary, divided
 - 1/3 cup Carlini Pure Vegetable Shortening, chilled
 - 1 1/2 cups Friendly Farms Unsweetened Almond Milk, divided
 - 1/2 cup Baker's Corner All Purpose Flour
 - 2 teaspoons Stonemill Iodized Salt
 - 1 teaspoon Stonemill Ground Black Pepper
 - 1 1/2 pounds Kirkwood Chicken Breasts, diced
 - 3 tablespoons Carlini Extra Virgin Olive Oil
 - 3/4 cup chopped carrots
 - 1/2 cup chopped celery
 - 1/2 cup Winking Owl Chardonnay
 - 1 cup Chef's Cupboard Chicken Broth
 - 1 cup Season's Choice Frozen Sweet Peas
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Directions:

1. Preheat oven to 425°.
2. In a medium pot, over medium-high heat, boil the potatoes until tender. Remove from heat, drain water. Place in a blender or food processor and blend until smooth. Reserve.
3. In a medium bowl, combine baking mix, 1 tablespoon thyme and 1 teaspoon rosemary. Using a pastry cutter, cut in the vegetable shortening until mixture resembles coarse crumbs. Slowly pour in 3/4 cup almond milk, mix until well incorporated, refrigerate. Dough will be wet and sticky.
4. In a medium bowl, combine flour, salt and pepper. Coat chicken in seasoned flour.
5. In a large pan over medium heat, heat the olive oil. Slowly add chicken, sauté until almost cooked through, about 8-10 minutes. Add the carrots and celery, sauté an additional 5 minutes. Add the wine, chicken broth, potato puree, remaining 1 tablespoon thyme, 2 teaspoons rosemary and 3/4 cup almond milk. Reduce heat, let simmer until thickened, 7-10 minutes. Remove from heat. Stir in frozen peas, divide mixture evenly between six 6-ounce ramekins.
6. Remove reserved biscuit dough from bowl. On a floured surface, pat the dough to an even thickness. Using a 3-inch cookie cutter, cut the 6 biscuits. Place each biscuit on top of each ramekin. Bake until biscuits are golden brown, approximately 20 minutes.



Recipe Courtesy of:
ALDI Test Kitchen