



HOMESTYLE CHICKEN & BISCUIT POT PIE

with Chicken Thighs, Carrots & Celery

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Carrots



2.5 oz | 2.5 oz
Celery



1 | 1
Onion



1 Clove | 2 Cloves
Garlic



1 tsp | 1 tsp
Dried Thyme



10 oz | 20 oz
Diced Chicken Thighs



2 TBSP | 4 TBSP
Flour
Contains: Wheat



2 | 4
Chicken Stock Concentrates



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



6 oz | 12 oz
Buttermilk Biscuits
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

POT PIE

Creamy, savory goodness, topped with golden-brown biscuits



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 760



GOLD (B)RUSH

Why do we tell you to brush the dough with melted butter? It not only adds extra-rich flavor, but also yields crispier dough.

BUST OUT

- Peeler
- Paper towels
- Medium pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 5 TBSP)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663 | HelloFresh.com



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and finely dice **carrots**. Finely dice **celery**. Halve, peel, and dice **half the onion (whole onion for 4 servings)**. Peel and mince **garlic**.



2 COOK CHICKEN

- Pat **chicken*** dry with paper towels.
- Heat a **drizzle of oil** in a medium, preferably ovenproof, pan (**use a large pan for 4 servings**) over medium heat. Add chicken in a single layer; season with a **big pinch of salt and pepper**. Cook, stirring occasionally, until browned all over, 3-5 minutes (**it'll finish cooking in Step 5**).
- Transfer chicken to a plate.



3 COOK VEGGIES

- Heat a **drizzle of oil** in pan used for chicken over medium-high heat. Add **carrots, celery, and diced onion**; season with **salt and pepper**. Cook, stirring, until veggies are softened, 5-7 minutes. **TIP: Lower heat if veggies begin to brown too quickly.**
- Add **garlic** and **half the dried thyme (all for 4 servings)**; cook until fragrant, 30 seconds.



4 MAKE FILLING

- Add **2 TBSP butter (4 TBSP for 4 servings)** to pan with **veggies**. Once melted, stir in **flour**; cook for 1 minute.
- Add **1¼ cups water (1¾ cups for 4), stock concentrates, salt, and pepper**. Bring to a boil and cook, stirring occasionally, until thickened, 3-5 minutes. Turn off heat.
- Stir in **cream cheese** until melted, then stir in **chicken (stir in another splash of water if filling is too thick)**. Season with **salt and pepper**. **TIP: If your pan isn't ovenproof, transfer filling to an 8-by-8-inch baking dish (13-by-9-inch for 4).**



5 ADD BISCUITS & BAKE

- Place **1 TBSP butter** in a small microwave-safe bowl; microwave until melted, 30 seconds.
- Remove **biscuits** from package; peel apart each biscuit at the center to create two thinner biscuits.
- Evenly top **chicken filling** with biscuits, then brush with melted butter.
- Bake on top rack until biscuits are golden brown and chicken is cooked through, 12-15 minutes.



6 SERVE

- Let **pot pie** cool at least 5 minutes before serving. Divide between shallow bowls or plates and serve.

*Chicken is fully cooked when internal temperature reaches 165°.