



# PREP & BAKE CREAMY CHICKEN POT PIE

with Peas, Corn & Buttery Biscuits

## INGREDIENTS

2 PERSON | 4 PERSON



**6 oz | 12 oz**  
Buttermilk Biscuits  
Contains: Wheat



**1 | 2**  
Oven-Ready Tray



**8 oz | 16 oz**  
Sous Vide  
Chopped Chicken



**4 oz | 8 oz**  
Cream Sauce Base  
Contains: Milk



**1 tsp | 2 tsp**  
Garlic Powder



**4 oz | 8 oz**  
Peas



**1 | 2**  
Chicken Stock  
Concentrate



**1 TBSP | 2 TBSP**  
Cornstarch



**1 | 2**  
Corn



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HELLO

### BUTTERMILK BISCUIT DOUGH

Buttery, flaky, and ready to bake—the ultimate weeknight hack!



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 810





## TRAY EASY

Combine everything in the tray, bake, enjoy, then simply toss the tray when you're done—no chopping and no pans to clean!

## BUST OUT

- 2 Small bowls
- Strainer
- Whisk
- Black Pepper
- Butter  
Contains: Milk
- Sugar

## MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

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### 1 PREP

- Adjust rack to middle position and preheat oven to 375 degrees.
- Drain **corn**. Place **1 TBSP butter (2 TBSP for 4 servings)** in a small bowl and bring to room temperature.
- In a separate small microwave-safe bowl, whisk together **cream sauce base** and **cornstarch**. Microwave until bubbling, 45-60 seconds. Carefully remove from microwave and whisk to combine.



### 3 BAKE

- Bake, uncovered, on middle rack until biscuits are golden brown and filling is bubbling, 30-35 minutes. (**TIP: Carefully check bottoms of biscuits for doneness.**) (For 4 servings, bake two trays side by side on middle rack.)
- Once pot pie is done, brush **biscuits** with **softened butter**.



### 2 ASSEMBLE

- In **oven-ready tray**, using your hands, break up **chicken** into pieces. Stir in **corn, peas, cornstarch mixture, stock concentrate, garlic powder, ½ tsp sugar, and pepper** until thoroughly combined. (**For 4 servings, divide everything between two trays, using ½ tsp sugar for each tray.**)
- Remove **biscuits** from package. Peel apart each biscuit at the center to create two thinner biscuits; slightly flatten each round using your hands. Evenly top **filling** with **biscuit rounds**.



### 4 SERVE

- Let **pot pie** cool at least 5 minutes. Divide between bowls and serve.