

INGREDIENTS

2 PERSON | 4 PERSON



Buttermilk Biscuits



Oven-Ready Tray



Sous Vide Chopped Chicken



4 oz | 8 oz Cream Sauce Base



Garlic Powder



4 oz | 8 oz Peas



1 2 Chicken Stock Concentrate



1 TBSP | 2 TBSP Cornstarch



1 | 2



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

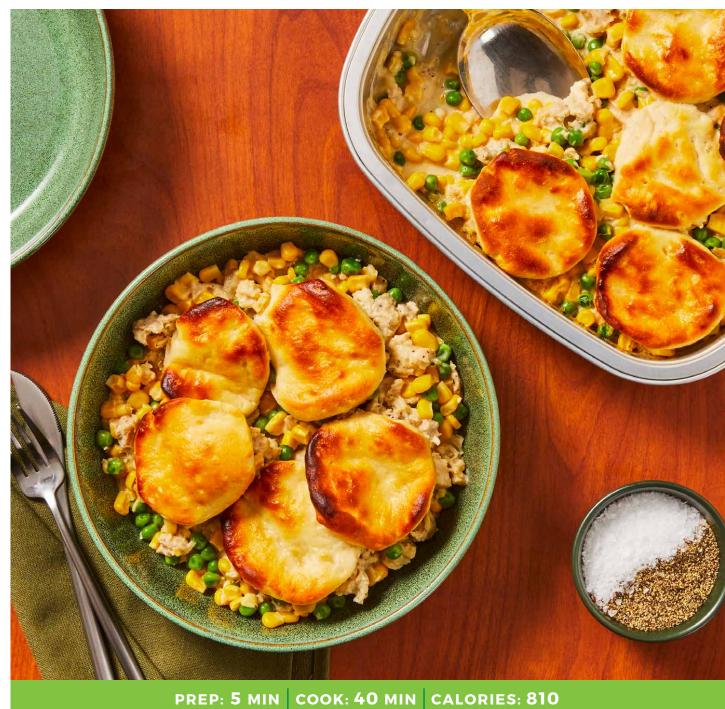
HELLO

BUTTERMILK BISCUIT DOUGH

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

PREP & BAKE CREAMY CHICKEN POT PIE

with Peas, Corn & Buttery Biscuits





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

HOW WAS YOUR MEAL?



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- 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.



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**.



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**.



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