



HOMESTYLE CHICKEN & PILLSBURY™ BISCUIT POT PIE

with Carrots, Celery & Fresh Thyme

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Carrots



2.5 oz | 2.5 oz
Celery



1 | 1
Yellow Onion



1 Clove | 2 Cloves
Garlic



¼ oz | ¼ oz
Thyme



10 oz | 20 oz
Chicken Breast Strips



2 TBSP | 4 TBSP
Flour
Contains: Wheat



2 | 4
Chicken Stock Concentrates



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



6 oz | 12 oz
Pillsbury™
Buttermilk Southern
Homestyle Biscuits
Contains: Wheat

HELLO

BISCUIT DOUGH

Buttery, flaky, and ready to bake, this secret ingredient is the ultimate weeknight hack.



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 770



PILLSBURY™ BISCUITS
Pillsbury™ Buttermilk Southern Homestyle Biscuits provide a shortcut to fresh, warm-baked biscuits and remind you of that homemade taste you love.



BUTTER BELIEVE IT

Why do we tell you to brush the biscuit dough with melted butter before baking? Not only does it add extra-rich flavor to the finished dish, it gives the dough a crispier, melt-in-your-mouth texture and beautiful golden-brown color.

BUST OUT

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

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all 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**. Strip half the **thyme leaves** from stems (**all the leaves for 4**); mince leaves.



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.
- Pour in **1 1/4 cups water (1 3/4 cups for 4), stock concentrates, salt, and pepper**. Bring to a boil and cook until thickened, 3-5 minutes. Turn off heat.
- Stir in **cream cheese** until melted, then stir in **chicken**. Season with **salt and pepper**. **TIP: If filling is too thick, stir in another splash of water. If your pan isn't ovenproof, transfer filling to an 8-by-8-inch baking dish (13-by-9-inch for 4) after stirring in chicken.**



2 COOK CHICKEN

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



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 ones. **TIP: For a crispier topping, cut the biscuits into quarters instead of peeling them apart.**
- Evenly top **filling** with biscuits, then brush with **melted butter** and sprinkle with reserved **minced thyme**.
- Bake on top rack until biscuits are golden brown and chicken is cooked through, 12-15 minutes.



3 COOK VEGGIES

- Reserve **1/2 tsp minced thyme** (you'll use it in step 5). **(For 4 servings, reserve 1 tsp minced thyme.)**
- 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 remaining minced thyme; cook until fragrant, 30 seconds.



6 SERVE

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

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