



HOMESTYLE CHICKEN & BISCUIT POT PIE

with Pillsbury™ Buttermilk Southern Homestyle Biscuits, Carrots & Celery

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



1 tsp | 1 tsp
Dried 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

POT PIE

Full of savory flavor from top to bottom with a golden-brown biscuit crust and a creamy chicken filling



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 780



PILLSBURY™ BUTTERMILK SOUTHERN HOMESTYLE BISCUITS

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



HELLO FRESH

GOLD (B)RUSH

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
- Cooking oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 5 TBSP)
Contains: Milk

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



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**.



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 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 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.



5 ADD BISCUITS & BAKE

- Place **1 TBSP butter** in a small microwave-safe bowl; microwave until melted, 30 seconds.
- Remove **Pillsbury™ Buttermilk Southern Homestyle Biscuits** from package; peel apart each biscuit at the center to create two thinner biscuits. **TIP: For a crispier topping, cut the biscuits into quarters instead of peeling them apart.**
- 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.



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 thyme (all for 4 servings)**; 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.

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