



COPPER CELLAR
MARKETPLACE

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INGREDIENTS:

- 4 tbsp butter
- ½ cup diced onions
- ½ cup diced carrots
- ½ cup diced celery
- ½ cup frozen peas
- 2 cloves minced garlic
- 1 (10.5oz) can cream of chicken
- ½ tsp dried thyme
- ½ tsp dried rosemary
- ½ cup milk or half & half
- 2 cups cooked diced chicken
- 1 diced russet potato
- 3 tbsp flour
- 2 ¼ cups chicken broth

BISCUIT CRUST:

- 1 cup Calhoun's Biscuit Mix
- ½ cup milk
- 1 large egg, beaten

HOMEMADE CHICKEN POT PIE

 6-8 SERVINGS

 40 MINS

 350 °F



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DIRECTIONS:

1. Preheat oven to 350 °F
2. Melt butter in a large saucepan. Add onions, celery, and carrots
3. Saute for 3 minutes, until vegetables have softened and onions are translucent
4. Add garlic and cook for an additional minute, until fragrant
5. Add cooked chicken and diced potatoes
6. Sprinkle flour over top and cook for an additional minute, gently tossing to work in the flour. Let it cook for 3 minutes
7. Pour in chicken broth and cream of chicken soup
8. Add thyme and rosemary
9. Pour in half & half and increase heat until it forms a soft bubble. Let it simmer, partially covered, until potatoes are fork tender
10. Stir in frozen peas. Remove from heat
11. Pour mixture into a lightly greased 9x13 casserole dish
12. Combine biscuit mix, milk, and egg. Pour over filling. **DO NOT do this step ahead of time**
13. Season to taste with salt and pepper