Cheddar Bay Biscuit Chicken Pot Pie

This chicken pot pie uses a creamy cooked-chicken filling topped with homemade cheddar-garlic drop biscuits. It is a Cheddar Bay-style variation, not an official branded mix recipe.



Prep	Cook	Additional	Total	Servings
25 min	40 min	5 min	70 min	6

Ingredients

- 3 cups cooked diced chicken / 420 g
- 2 tablespoons butter / 28 g, for filling
- 1 small onion / 100 g, diced
- 1 cup diced carrots / 130 g
- 1/2 cup diced celery / 60 g
- 3 tablespoons flour / 24 g, for filling
- 1 1/2 cups low-sodium chicken broth / 360 ml
- 1/2 cup whole milk / 120 ml
- 1 cup thawed peas / 140 g
- 1/2 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 1/2 cups flour / 180 g, for biscuits
- 2 teaspoons baking powder
- 1/2 teaspoon garlic powder
- 1/4 teaspoon salt, for biscuits
- 4 tablespoons cold butter / 56 g, for biscuits
- 3/4 cup shredded cheddar / 85 g
- 2/3 cup whole milk / 160 ml, for biscuits

Instructions

1. Heat oven to 400°F (200°C). Melt filling butter and cook onion, carrots and celery for 7 minutes in a skillet.

2. Stir filling flour for 1 minute. Gradually add broth and filling milk, stirring, then simmer until lightly thickened.

3. Add cooked chicken, peas, thyme, filling salt and pepper. Transfer hot filling to a 9-by-13-inch baking dish.

4. Mix biscuit flour, baking powder, garlic powder and biscuit salt. Cut cold butter into small flakes, stir in cheddar, then add biscuit milk just until a soft dough forms.

5. Drop 8 small mounds over hot filling with gaps between. Bake 22 to 28 minutes until biscuit centers are cooked through and filling reaches 165°F (74°C).

6. Rest 5 minutes before serving. If tops brown too quickly, shield loosely with foil while finishing.

Time, Temperature & Doneness

Cook every chicken portion to at least 165°F (74°C), measuring in the thickest meat without touching bone. Check several large pieces for diced chicken or wings. Reheated chicken mixtures and casseroles must reach 165°F (74°C) in the center. Color and stated times are not reliable safety substitutes.

Ingredient Notes & Substitutions

Chicken: Start with safely stored cooked meat.

Biscuits: Small mounds bake more reliably than one thick layer.

Name: Homemade cheddar-garlic style, not a brand claim.

Tips for Success

Keep butter cold.

Use hot filling.

Check biscuit centers.

Common Mistakes to Avoid

Overmixing biscuit dough.

Placing thick dough over cold filling.

Using raw chicken in this short bake.

Recipe Variations

Cheese: Use Monterey Jack.

Vegetables: Add corn in place of peas.

Serving Suggestions

Divide the hot chicken filling among six portions and share the eight cheddar-garlic biscuits evenly.

Storage

Refrigerate promptly in shallow containers within 2 hours, or within 1 hour above 90°F (32°C). Keep at 40°F (4°C) or below and use within 3 to 4 days. When starting with cooked chicken or rice, use the oldest ingredient’s original storage deadline; reheating does not restart it.

Freezing

For best texture, freeze cooked filling or chicken separately from pasta, biscuits or pastry where possible. Cool promptly, pack airtight at 0°F (-18°C), use within 2 months for best quality, and thaw in the refrigerator. Dairy sauces can separate and pasta may soften.

Reheating

Reheat the chicken mixture gently, covered, until several spots reach 165°F (74°C), adding a splash of water or broth if thick. Reheat biscuits or pastry separately when possible; avoid prolonged boiling of dairy sauces.

Frequently Asked Questions

Can I use a boxed mix?
Yes, prepare according to its label and match the topping quantity; timing may change.

Why are biscuits doughy?
Large mounds or cold filling can delay baking.

Is this the official Cheddar Bay recipe?
No; it is clearly a homemade style variation.

Recipe & Sources

View the recipe on HowToCookChickenRecipes.com

Spend With Pennies - biscuit pot-pie technique reference

FoodSafety.gov - poultry and leftover temperature guidance

FoodSafety.gov - refrigerated food storage limits

FoodSafety.gov - clean, separate, cook and chill