Cheddar Biscuit Chicken Pot Pie

Cheddar biscuit chicken pot pie tops chicken and vegetable gravy with six garlic-cheddar buttermilk biscuits. Cold butter and a light mixing hand help the topping stay tender.



PREP	COOK	TOTAL	SERVES	DIFFICULTY
30 min	45 min	1 hr 25 min	6	Medium

INGREDIENTS

- 3 cups (420 g) cooked chicken, diced
- 1 small onion (100 g), diced
- 2 carrots (150 g), finely diced
- 1 cup (140 g) frozen peas
- 3 tbsp (42 g) unsalted butter, for filling
- 1/4 cup (32 g) all-purpose flour, for filling
- 1 1/2 cups (360 ml) low-sodium chicken broth
- 3/4 cup (180 ml) milk, for filling
- 1/2 tsp (0.5 g) dried thyme
- 1/2 tsp (3 g) fine salt, divided
- 1/4 tsp (0.5 g) black pepper
- 1 1/2 cups (180 g) all-purpose flour, for biscuits
- 2 tsp (8 g) baking powder
- 1/2 tsp (1.5 g) garlic powder
- 4 tbsp (56 g) cold unsalted butter, cubed, for biscuits
- 3/4 cup (85 g) grated cheddar made with microbial or vegetarian rennet
- 3/4 cup (180 ml) cold buttermilk

Ingredient note: Use grated cheddar made with microbial or vegetarian rennet. Filling and biscuit flour, butter and milk measurements are listed separately.

Method & notes

30 min prep | 45 min cook | 6 servings

METHOD

1. Heat oven to 425°F (220°C). Melt filling butter in a saucepan; soften onion and carrots 8 to 10 minutes. Stir in filling flour for 1 minute, then add broth and filling milk gradually.

2. Add thyme, pepper and half the salt; simmer 5 minutes until thick. Stir in chicken and peas, heat to 165°F (74°C) and transfer to a 2.5-quart (2.4 L) oven-safe dish.

3. Combine biscuit flour, baking powder, garlic powder and remaining salt. Cut in cold biscuit butter, then fold in cheddar. Add buttermilk and stir only until a soft dough forms.

4. Drop six shallow biscuits over hot filling with space between them. Bake 18 to 25 minutes until the center biscuit is baked underneath and filling is 165°F (74°C). Tent if tops darken early and continue as needed. Rest 10 minutes.

SAFE DONENESS

Check the filling center reaches 165°F (74°C) with a thermometer. The pastry must also be baked through; surface browning alone does not confirm the filling temperature.

SERVING

Divide into 6 portions. Serve the filling with its topping; optional side dishes are prepared separately.

TIP

Fold cheese through the dry mixture before adding buttermilk.

AVOID

A solid thick blanket of dough holds steam and leaves a gummy underside. Use six separated shallow mounds.

VARIATION

Add 1 tbsp (4 g) chopped chives to the biscuit dough.

STORAGE

Refrigerate in shallow covered containers within 2 hours, or within 1 hour above 90°F (32°C). Keep at 40°F (4°C) or colder and use within 3 to 4 days.

FREEZING

Freeze cooled baked portions airtight for up to 3 months for best quality. Thaw in the refrigerator; pastry may soften. Freezing filling and unbaked pastry separately gives a crisper future topping.

REHEATING

Reheat portions in a 350°F (175°C) oven until the filling center reaches 165°F (74°C). Loosely cover an already browned topping while the center heats.

QUICK ANSWERS

Is a biscuit mix required? No. Flour, baking powder, butter, cheddar and buttermilk make the topping here.
Can I bake biscuits separately? Yes. Bake them on a lined tray until cooked through and serve over the hot filling.