Chicken Pot Pie with Biscuits

Chicken pot pie with biscuits uses a homemade roux-thickened filling and plain drop biscuits baked on top. Keep the filling hot and the biscuit portions small enough to cook through.



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 3/4 cups low-sodium broth / 420 ml
- 1/2 cup whole milk / 120 ml, for filling
- 1 cup thawed peas / 140 g
- 1/2 teaspoon thyme
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 1/2 cups flour / 180 g, for biscuits
- 2 teaspoons baking powder
- 1/4 teaspoon salt, for biscuits
- 4 tablespoons cold butter / 56 g, for biscuits
- 2/3 cup whole milk / 160 ml, for biscuits

Instructions

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

2. Stir in filling flour for 1 minute. Add broth and filling milk gradually and simmer until thickened.

3. Mix in chicken, peas, thyme, filling salt and pepper. Pour hot filling into a 9-by-13-inch dish.

4. Mix biscuit flour, baking powder and biscuit salt. Cut in cold butter and stir in biscuit milk only until the dough comes together.

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

6. Rest 5 minutes and serve.

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

Topping: Plain drop biscuits distinguish this from the cheddar version.

Chicken: Already cooked.

Dish: A shallow 9-by-13-inch dish helps the topping bake.

Tips for Success

Keep dough cold.

Use hot filling.

Leave gaps between biscuits.

Common Mistakes to Avoid

Overmixing.

Using a very deep dish.

Stopping when tops brown but centers remain raw.

Recipe Variations

Herb: Add thyme to biscuit dough.

Vegetable: Substitute corn for peas.

Serving Suggestions

Serve filling and plain drop biscuits together after the short rest.

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 canned biscuits?
Yes; use small portions and follow their package baking guidance.

Why is topping raw underneath?
Cold filling or thick dough delays cooking.

Does this use canned soup?
No; the filling is thickened from flour and broth.

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