Crockpot Chicken Pot Pie with Biscuits

Slow-cooked chicken filling with separately baked biscuits

Prep 20 min | Cook 390 min | Total 410 min | Serves 6 | Easy

INGREDIENTS

- 1 1/2 lb (680 g) boneless skinless chicken breasts, fully thawed
- 2 carrots (150 g), finely diced
- 2 celery stalks (100 g), diced
- 1 small onion (100 g), diced
- 1 medium potato (180 g), in 1/2-inch (1.3 cm) cubes
- 2 cups (480 ml) low-sodium chicken broth
- 1/2 tsp (0.5 g) dried thyme
- 1/2 tsp (3 g) fine salt
- 1/4 tsp (0.5 g) black pepper
- 1/2 cup (120 ml) milk
- 3 tbsp (24 g) cornstarch
- 1 cup (140 g) frozen peas
- 6 refrigerated plain biscuits (about 350 g), baked separately

METHOD

1. Put carrot, celery, onion and potato in a 5- to 6-quart slow cooker. Add thawed chicken, broth, thyme, salt and pepper. Cover and cook LOW 5 to 6 hours until chicken reaches 165°F (74°C) and vegetables are tender.

2. Remove chicken to a clean board, shred and return. Whisk cornstarch into cold milk and stir into the cooker with peas.

3. Cover and cook on HIGH 20 to 30 minutes, stirring once, until gravy thickens and the mixture returns to 165°F (74°C).

4. During the final cooking period, bake the six biscuits on a tray according to their package instructions, checking the centers are cooked. Spoon filling into six bowls and add one biscuit to each.

INGREDIENT NOTE

Start with fully thawed breast meat. Biscuits are not cooked in the slow cooker in this method; use plain butter- or vegetable-fat biscuits and follow their package.

TIP

Arrange vegetables beneath the chicken so they cook in the hot liquid.

SAFETY CHECK

Check thickest chicken centers reach 165°F (74°C) before shredding. After adding milk and peas, bring the whole filling back to 165°F (74°C). Check biscuits separately for cooked centers.



FINISHED RECIPE

Filling to 165°F (74°C); biscuits baked separately.

STORE, FREEZE & REHEAT

Refrigerate: 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.

Freeze: Freeze cooled filling without biscuits airtight for up to 3 months. Thaw in the refrigerator and bake fresh biscuits when serving.

Reheat: Reheat filling in a saucepan until it boils and chicken reaches 165°F (74°C). Warm biscuits separately in the oven; do not reheat cold filling in the slow cooker.