Dutch Oven Chicken Pot Pie

Creamy one-pot chicken filling with six cheddar cream biscuits · Medium · Serves 6 · Prep 25 min · Cook 50 min



PREP 25 min	COOK 50 min	EXTRA 10 min rest	YIELD 6 servings

Ingredients

- 3 cups (420 g) cooked chicken, diced
- 1 small onion (100 g), diced
- 2 carrots (150 g), finely diced
- 1 celery stalk (70 g), diced
- 3/4 cup (105 g) frozen peas
- 3 tbsp (42 g) unsalted butter
- 1/4 cup (32 g) all-purpose flour
- 1 1/2 cups (360 ml) low-sodium chicken broth
- 3/4 cup (180 ml) milk
- 1/2 tsp (0.5 g) dried thyme
- 1/2 tsp (3 g) fine salt
- 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
- 1/4 tsp (1.5 g) fine salt, for biscuits
- 3/4 cup (180 ml) heavy cream, for biscuits
- 1/2 cup (55 g) vegetarian-rennet cheddar, grated

Method

1. Heat oven to 425°F (220°C). Check that a wide 3- to 4-quart Dutch oven and its handles are rated for this temperature. Mix biscuit flour, baking powder, biscuit salt and cheddar; stir in cream just until shaggy, then refrigerate.

2. In the Dutch oven, melt butter and cook onion, carrot and celery about 10 minutes. Stir in filling flour for 1 minute; gradually add broth and milk. Add thyme, salt and pepper; simmer about 5 minutes until thick.

3. Fold in chicken and peas and heat thoroughly. Divide biscuit dough into six portions and pat each about 1/2 inch (1.3 cm) thick. Set over hot filling with gaps.

Method (continued)

4. Bake uncovered 18 to 25 minutes, until a center biscuit has no wet dough underneath and the filling center reaches 165°F (74°C). Tent if needed. Rest 10 minutes; use oven gloves for the hot handles.

Doneness & tips

Doneness: Check filling reaches 165°F (74°C) and split a center biscuit to confirm its underside is baked through.

Helpful tip: Use a wide pot so the six biscuits have room around them. Bake uncovered so the topping browns instead of steaming.

Avoid: Leaving the Dutch oven lid on steams the biscuits.

Variation: Use 55 g vegetarian-rennet Monterey Jack instead of cheddar.

Serving & storage

Serving: Divide into six portions, each with filling and biscuit topping.

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

Freeze: Freeze cooled portions airtight up to 3 months for best quality. Thaw in the refrigerator; biscuit texture may soften.

Reheat: Reheat in a 350°F (175°C) oven until the filling center reaches 165°F (74°C).

FAQ

Does the lid stay on in the oven? No. Bake uncovered so the biscuits brown.

Can I use a campfire? This recipe uses a household oven and does not provide campfire instructions.

Sources

References: The Kitchn, Dutch oven and biscuit topping technique; King Arthur Baking, biscuit topping technique; FoodSafety.gov temperature and cold-storage guidance.