



LB's Good Spoon presents
**Chicken Pot Pie
with Cheddar
Biscuits**

RECIPE AND PHOTO BY LAURA SEARS

**local
expert**



THE EXPERT:
Laura Sears

HER EXPERTISE:
**Easy, family-
friendly meals**

Haymarket resident Laura Sears has been blogging at LB's Good Spoon since 2008. There she dishes up her love of food, family, and more. Pay her a visit at blog.lbgoodspoon.com



INGREDIENTS

Chicken Pot Pie:

- 3 tablespoons unsalted butter
- 2 lbs chicken thighs, cut into 1 inch cubes
- 1 onion, diced
- 2 cups carrot, diced
- 1 cup celery, diced
- 1½ cup parsnip, peeled and diced
- 1 teaspoon dried herbes de provence
- 8 ounces sliced mushrooms
- ½ cup flour
- 3½ cups of chicken stock
- 9 ounces of frozen peas

Biscuits:

- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon pepper
- 1 cup grated cheddar cheese
- ½ cup grated Parmesan
- 6 tablespoons cold unsalted butter, cut into ½ inch pieces
- 1½ cups buttermilk

Although we may want to usher in the winter months during the holidays, we all know true winter in Virginia happens now. I'm anticipating a snowstorm in the next couple months, right as I'm itching to buy tulips and think spring. Warmer months will have to wait, and this recipe is sure to help you feel ok that they eventually will arrive.

Having been raised in the Midwest I love a good cozy meal. Now as a mom to three little boys, I also love a good one pot wonder. There's a few more things I love about this recipe. You can batch cook the filling and freeze it giving you a delicious dinner on nights when you're otherwise tight on time. If you don't eat meat, it's easy to opt for sweet potatoes in this dish making it a great vegetarian option as well. You'll learn that I love to not only stock my freezer, but prefer meals like this that are nourishing for the whole family. We don't cook separate meals for our boys, so when a dinner like this hits the table I know they can't argue with these cheesy biscuits atop loads of vegetables. Everyone is happy.

I've made this recipe a few different ways, and I'm sharing my version with chicken thighs here. If you'd prefer to use store bought cooked rotisserie chicken, use about 4 cups. If you want to make this vegetarian, replace the chicken with about four cups of diced and peeled sweet potatoes. If you'd like to make this ahead of time, make the filling and freeze it in a 9x13 dish. Remove it the night before you want to serve it to allow enough time to thaw in your refrigerator. While the oven is heating you'll have time to make the biscuits!

DIRECTIONS

Preheat oven to 400.

Chicken Pot Pie

1. Melt the butter in a large dutch oven and season the chicken with 1 teaspoon salt and ½ teaspoon pepper. Working in two batches cook it about 2-3 minutes per side then remove onto

a plate. Add your vegetables to the empty pot, onion through parsnip, along with the herbs and season with salt and pepper to taste. Cook for about 10 minutes, until vegetables are tender. Add mushrooms and cook, uncovered, about 5 more minutes.

2. Add flour and stir for 2 minutes. Next, add stock and scrape up brown bits. Bring to a boil, then simmer for about 3-5 minutes to let the sauce get thick, stirring often. Stir in the chicken, peas, and more salt and pepper to taste. Pour the filling into a 9x13 casserole dish.

Cheddar Biscuits

- 1.** Whisk flour, baking powder, baking soda, salt and pepper. Add cheese and toss to coat. Cut in the butter with a pastry cutter, and then add the buttermilk, stirring just until dough forms. Drop the biscuits into 12 mounds on top of the filling.
- 2.** Bake about 30-35 minutes until golden and bubbly. Enjoy!