



THE J.M. SMUCKER CO.

# Biscuit Topped Chicken Pot Pie

**Prep Time** **Cook Time** **Serves** **Difficulty**

50 mins 40 mins 9 N/A

## Ingredients

- **Filling:**
- 3 tbsp (45 mL) butter
- 2 cups (500 mL) chopped carrots
- 2 cups (500 mL) chopped celery
- 1 cup (250 mL) chopped onion
- 2 tbsp (30 mL) fresh sage, chopped
- 3 tbsp (45 mL) **Robin Hood®** Original All Purpose Flour

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- 2 cups (500 mL) chicken stock
- 1/2 cup (125 mL) **Carnation®** Evaporated Milk, plus additional for brushing on biscuits
- 2 cups (500 mL) cooked chicken, chopped
- 1 1/2 cups (375 mL) frozen peas

- **Biscuits:**

- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour
- 2 1/2 tsp (12 mL) baking powder
- 1 tsp (5 mL) salt
- 1/2 tsp (2 mL) baking soda
- 1/2 cup (125 mL) All Vegetable Shortening
- 1 cup (250 mL) buttermilk

## Directions

### Step 2:

Melt butter in large skillet over high heat. Add next 4 ingredients and sauté for 5 minutes. Reduce heat to medium, cover and cook until vegetables are soft, about 10 minutes. Add flour and stir to coat vegetables. Add chicken stock and bring to a boil. Mixture will thicken. Reduce heat, add evaporated milk, peas and chicken. Cook until peas and chicken are heated through.

### Step 3:

Preheat oven to 425°F (220°C). Place 9 ramekins on baking sheet. Pour mixture into ramekins.

No ramekins? Pour filling into 8" (20 cm) or 9" (22.5 cm) square pan and top with biscuits. Bake as directed.

### Step 5:

Combine flour, baking powder, salt and baking soda in large mixing bowl. Cut in shortening with pastry blender or two knives until mixture is crumbly. Add buttermilk, all at once to dry ingredients, stirring with a fork until a soft, slightly sticky dough forms. Turn dough out onto floured surface and knead gently 8 to 10 times. Roll or pat dough to 3/4" (2 cm) thickness. Cut with floured 3" (8 cm) round cutter. Place biscuits over filling. Brush with additional evaporated milk. Bake in preheated oven, 15-18 minutes, or until biscuits are golden and filling is bubbly.

## Images

