



Easy Skillet Chicken Pot Pie

Description

Ingredients You'll Need

Before you get started, make sure you have all your ingredients ready. Here's a quick overview of what you'll need:

Essential Ingredients

- **Chicken breasts:** The protein-packed base of the dish, cut into bite-sized chunks for easy cooking.
- **Vegetables:** A mix of carrots, celery, onions, and peas adds flavor, texture, and nutrition.
- **Biscuit dough:** Using refrigerated biscuit dough cuts down on prep time and provides a crispy, golden crust.

Seasonings and Herbs

- **Kosher salt and freshly ground black pepper:** These simple seasonings enhance the natural flavors of the chicken and vegetables.
- **Fresh thyme:** A sprinkle of thyme adds an aromatic herbaceous note that complements the savory filling.

Other Ingredients

- **Chicken broth:** Adds depth to the sauce and helps create the perfect consistency for the filling.
- **Heavy cream:** The secret to making the filling rich and creamy.
- **Flour:** Helps thicken the sauce so that it coats the chicken and vegetables evenly.

Step-by-Step Cooking Process

This recipe comes together in just a few easy steps. Here's how to make your skillet chicken pot pie:

Preparing the Chicken

Start by heating olive oil in a large skillet over medium heat. Add the chicken chunks and season with salt and pepper. Cook for 6 to 8 minutes until the chicken is golden and fully cooked through. Once done, remove the chicken from the skillet and set it aside.

Cooking the Vegetables

In the same skillet, add the chopped onion, carrots, celery, and fresh thyme. Saut  the vegetables for about 4-5 minutes until they're soft and fragrant. This step is crucial as it helps release the natural sweetness of the vegetables, which enhances the overall flavor of the dish.

Thickening the Pot Pie Filling

Once the vegetables are cooked, sprinkle flour over them and stir to combine. Let the mixture cook for 2 to 3 minutes to remove the raw flour taste. Gradually pour in the chicken broth, stirring continuously to prevent lumps. Allow the mixture to simmer for 8-10 minutes until it thickens slightly.

Adding Creamy Goodness

Turn off the heat and stir in the frozen peas, heavy cream, and the cooked chicken. The cream adds a luscious richness to the filling, while the peas provide a pop of color and sweetness. Mix everything together until well combined.

The Biscuit Topping: A Game-Changer

Now comes the fun part: the biscuit topping. Instead of rolling out a traditional pie crust, you'll use refrigerated biscuit dough for a quicker, more convenient option. Simply remove the biscuits from the can and slice each one in half horizontally. Arrange the biscuit halves in a ring around the outer edge of the skillet, overlapping them slightly for a beautiful presentation.

Love Soup and Want Lose Some Weight ? Check the article below!

Cooking and Baking Instructions

Simmering the Filling

Before adding the biscuits, make sure your filling is at the right consistency. It should be slightly thick but still saucy, as the biscuits will absorb some of the moisture during baking. If the filling seems too thick, add a little more chicken broth.

Baking in the Oven

Once the biscuits are arranged on top, brush them with a lightly beaten egg to help them brown beautifully in the oven. Preheat your oven to 350°F and bake the skillet for 25 to 30 minutes, or until the biscuits are golden brown and fully cooked.

Tips for a Perfect Skillet Chicken Pot Pie

For the best results, consider the following tips:

- **Fresh herbs:** Use fresh thyme or parsley to enhance the flavor of the filling.
- **Consistency check:** If your filling is too thick, add a splash of chicken broth. If it's too thin, let it simmer for a few more minutes.
- **Biscuit spacing:** Ensure the biscuits are evenly spaced and not too close together for even baking.

Customizing Your Chicken Pot Pie

One of the great things about this recipe is its versatility. You can easily swap ingredients or add extras based on your preferences.

Swapping the Protein

Not in the mood for chicken? No problem. This recipe works just as well with turkey, beef, or even leftover rotisserie chicken.

Adding More Vegetables

Feel free to throw in additional vegetables like broccoli, mushrooms, or corn for extra flavor and nutrition.

Making It Vegetarian

To make a vegetarian version, simply substitute the chicken with tofu or more vegetables, and use vegetable broth instead of chicken broth.

Why This Recipe Works for Everyone

This skillet chicken pot pie is not only delicious but also family-friendly. Kids love the biscuit topping, while adults appreciate the hearty, comforting flavors. Plus, it makes great leftovers, so you can enjoy it for lunch the next day or prep it ahead for a busy week.

Storing and Reheating Leftovers

Leftover chicken pot pie can be stored in an airtight container in the refrigerator for up to 3 days. When reheating, place the skillet in the oven at 350°F for about 15-20 minutes until the filling is heated through and the biscuits are crispy again.

Category

1. Grandma Recipes

Date Created

22/10/2024

Author

rauf

default watermark