

Skillet Chicken Pot Pie

Ingredients:

- 3 cups diced rotisserie chicken
- ½ onion, diced
- 2 celery stocks, diced
- 1 cup of frozen peas
- 1 cup of frozen carrots
- 3 TBS olive oil
- 3 TBS flour
- 2 cups chicken broth
- ½ tsp dried thyme
- ¼ tsp dried sage
- ½ cup plain greek yogurt
- 1 can of biscuits – 8 (*Annie's is a cleaner brand and taste great*)

Directions

1. Preheat oven to 400° and chop your onion and celery
2. Heat 2 TBS of olive oil over medium heat in an oven safe skillet- I used my cast iron for this and it works great!
3. Add chicken, chopped onions, celery, carrots and peas to the skillet. Saute for 4-5 minutes.
4. Add additional TBS of olive oil followed by 3 TBS of flour to the skillet. Stir together to coat the veggies.
5. Add 2 cups of chicken broth to the skillet. Bring to a gently boil, and then reduce heat and let simmer for about 3 minutes. Season with thyme and sage.
6. Mix about ¼ cup of the warm mixture in a glass measuring cup with your greek yogurt. This will temper the yogurt so it does not curdle when added to the hot mixture
7. Add greek yogurt mixture to the skillet and mix together.
8. Top with 8 biscuits, and place in a 400 ° oven for 12 minutes.
9. Remove from the oven, and brush biscuits with olive oil or ghee. Add a fresh sprinkle of thyme if desired.
10. Enjoy!

MADE WITH LOVE

by Teresa Forchard