

Crock Pot Chicken Pot Pie

Ingredients:

- 1.5 pound boneless, skinless chicken breast tenderloins cubed
- Kosher salt and freshly ground black pepper, to taste
- 1 pound red OR yellow potatoes, diced
- 1 onion, diced
- 2 stalks celery, diced
- 2 cups frozen peas/carrots mixture
- 1 16-ounce tube refrigerated buttermilk biscuits
- 2 tablespoons chopped fresh parsley leaves
- For the Sauce
- 3 tablespoons unsalted butter
- 3 cloves garlic, minced
- ½ cup all-purpose flour
- 2 cups chicken stock
- ½ teaspoon dried thyme
- ¼ teaspoon dried basil
- ¼ teaspoon dried oregano
- Pinch of paprika

Directions

1. To make the sauce, melt butter in a large saucepan. Add garlic and cook, stirring frequently, until fragrant, about 1 minute. Whisk in flour until lightly browned, about 1-2 minutes.
2. Gradually whisk in chicken stock, thyme, basil, oregano and paprika. Cook, whisking constantly, until the sauce has begun to thicken, about 5 minutes; season with salt and pepper, to taste.
3. Lightly coat the inside of a 6-qt slow cooker with olive oil spray. Season chicken with salt and pepper, to taste, and place into the slow cooker. Add potatoes, onion, carrots/peas and celery. Stir in chicken stock mixture. Cover and cook on low heat for 3-4 hours or high for 1-2 hours.
4. Remove lid and gently stir- taste to see if you need any additional salt or pepper. Place biscuits (uncooked) on top of mixture. Replace lid and cook for about 30 minutes or until biscuits are done. Another option is to remove the base of your crockpot and place in the oven on 375 for about 20 minutes for a more golden finish on the biscuits.
5. Enjoy!