

Chicken Pot Pie Biscuit Skillet



INGREDIENTS

- 2 tablespoons olive oil
- ½ medium yellow onion, diced
- 2 celery stalks, diced
- 2 cloves garlic, minced
- 1½ cups frozen peas and carrots
- 1 (10.5-ounce) can cream of chicken soup
- ½ cup milk, plus more as needed
- ½ teaspoon Dijon mustard
- 1 teaspoon dried thyme
- ¼ teaspoon dried sage
- ½ teaspoon garlic powder
- ½ teaspoon black pepper
- Salt, to taste
- 3 cups shredded or diced rotisserie chicken

Option 1: Herby Bisquick Biscuit Topping

- 2 cups Bisquick baking mix
- ⅔ cup milk
- ½ teaspoon garlic powder
- ½ teaspoon dried thyme
- ¼ teaspoon black pepper
- 2 tablespoons melted butter
- 1 tablespoon melted butter, for brushing

Option 2: Refrigerated Biscuits

- 1 (8-count) can refrigerated biscuits
- 1 tablespoon melted butter, for brushing
- Optional: dried thyme for sprinkling

DIRECTIONS

1. Preheat the oven to 400°F.
2. Heat olive oil in a large oven-safe skillet (I love using cast iron) over medium heat. Add the diced onion and celery and sauté for 4-5 minutes, until softened.
3. Add the minced garlic and cook for another 30 seconds, until fragrant.
4. Add the frozen peas and carrots and cook for an additional 2 minutes.
5. Stir in the cream of chicken soup, milk, Dijon mustard, thyme, sage, garlic powder, and black pepper. Mix until everything is well combined. Add an extra splash of milk if needed to create a creamy, spoonable consistency.
6. Fold in the rotisserie chicken and cook for another 2-3 minutes, until the chicken is warmed through and the filling is hot and gently bubbling. Taste and add salt if needed.

Option 1: Herby Bisquick Biscuit Topping

1. In a medium bowl, combine the Bisquick, milk, garlic powder, thyme, black pepper, and 2 tablespoons melted butter. Stir just until combined, being careful not to overmix.
2. Drop spoonfuls of the biscuit mixture evenly over the hot chicken filling. Leave small gaps between the biscuits, allowing some of the creamy filling to show through. The dough should cover approximately 75-80% of the surface.
3. Brush the biscuit topping with the remaining tablespoon of melted butter.
4. Transfer the skillet to the oven and bake for 18-22 minutes, or until the biscuits are golden brown and cooked through in the center.

Option 2: Refrigerated Biscuits

1. Arrange the refrigerated biscuits evenly over the hot chicken filling.
2. Brush the tops with melted butter and sprinkle with a little dried thyme, if desired.
3. Transfer the skillet to the oven and bake for 14-18 minutes, or until the biscuits are golden brown and cooked through in the center. Add additional baking time if needed, following the biscuit package instructions.