

Biscuit-Topped Chicken Pie

We hope your memories from childhood include some homemade chicken potpie, not just frozen ones. Here is the perfect opportunity to use half a leftover chicken and some of the biscuits reserved from Sunday night's dinner.



Recipe picture

Ingredients:

1 1/2 cups Chicken Stock (recipe follows) or canned low-salt chicken broth
1 medium carrot (4 ounces), peeled, cut in half lengthwise, then cut into 1/8-inch-thick slices
3 tablespoons unsalted butter
2 tablespoons vegetable oil
1 small yellow onion (about 4 ounces), peeled and diced
8 ounces white mushrooms, quartered
2 tablespoons all-purpose flour
1/2 cup heavy (whipping) cream
1/2 Roast Chicken with Lemon, Garlic, and Fresh Rosemary skinned, meat cut from bones and cut into 1/2-inch cubes
1/2 cup minced fresh parsley
Salt and freshly ground pepper to taste
8 frozen Herbed Drop Biscuits



From: *Cooking for the Week*
Leisurely Weekend Cooking
for Easy Weekday Meals
By Diane Morgan

Preheat the oven to 400°F. Set four 12-ounce ramekins on a baking sheet, or use an 8-cup baking dish about 2 inches deep.

In a 1-quart saucepan, bring the stock or broth to a simmer. Add the carrots and simmer until crisp-tender, about 10 minutes. Using a slotted spoon transfer the carrot to a plate and turn off heat under the stock or broth.

Meanwhile, in a 10-inch sauté pan or skillet, melt the butter with the oil over medium heat until the butter foams. Add the onion and sauté until it begins to soften, about 2 minutes. Add the mushrooms and sauté until they just begin to brown, about 3 minutes more. Sprinkle the flour over the onion-mushroom mixture and stir to dissolve. Immediately add the stock or broth, bring to a simmer, and stir until smooth and thickened, about 2 minutes. Add the cream, stir to blend, and bring to a simmer. Add the chicken and parsley, bring to a simmer, then add salt and pepper. Remove from heat.

Divide the chicken mixture among the ramekins or spoon it into the baking dish. Place 2 frozen biscuits on top of the chicken mixture in each ramekin, or evenly space them on top of the chicken mixture in the baking dish. Bake for 12 minutes, or until heated through. Serve immediately.