



In your box

- 2 oz. Flour
- 3 oz. Peas
- 10 oz. Cremini Mushrooms
- 26 oz. Boneless Skinless Chicken Breasts
- 6 tsp. Chicken Base
- 4 oz. Mirepoix Blend
- 4 oz. Light Cream Cheese
- 8 oz. Coin Cut Carrots
- 6 oz. Buttermilk Biscuit Mix
- 3 oz. Shredded Cheddar Cheese

*Contains: milk, wheat

You will need

- Salt, Pepper, Cooking Spray
- Mixing Bowl, Baking Sheet, Slow Cooker

HOME CHEF
Fresh
AND EASY

Slow-Cooker

Chicken Pot Pie

with mushrooms and biscuits

NUTRITION per serving—Calories: 428, Carbohydrates: 39g, Fat: 16g, Protein: 34g, Sodium: 1548mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Cook Time
LOW HEAT
4-5 Hrs

Cook Within
5 days

Difficulty Level
Easy

Spice Level
Not Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.
- These recipes were developed with a 6-quart slow cooker. If you are using a larger slow cooker, add water as needed.
- Prepare a baking sheet with foil and cooking spray



1

Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Pat **chicken** dry, and season both sides with a pinch of **salt** and **pepper**.



2

Cook the Meal

- Place **slow cooker liner** in slow cooker, if desired. Fold top edges in before putting on lid.
- Combine **mushrooms, mirepoix vegetable blend, carrots, chicken base, flour,** and ½ tsp. **salt** in a clean slow cooker. Top with **chicken breasts** and add 1 cup **water**.
- Turn slow cooker on to low heat. Cover, and cook until chicken reaches a minimum internal temperature of 165 degrees, 4-5 hours.



3

Bake the Biscuits

- When 30 minutes are left to cook, preheat oven to 400 degrees.
- In a mixing bowl, combine **biscuit mix, cheese,** 6 Tbsp. **water,** and a pinch of **pepper**. Mix until a sticky dough forms. *If dough is too thick, add additional water 1 tsp. at a time until desired consistency is reached.*
- Form dough into six equal-sized balls. Place dough balls on prepared baking sheet, leaving 3" space in between.
- Bake in hot oven until golden brown, 15-20 minutes.



4

Finish the Dish

- Carefully shred **chicken**. Add **peas** and **cream cheese** to slow cooker and stir until heated through and combined.
- Plate dish as pictured on front of card. Bon appétit!