



### In your box

- 1 oz. Grated Parmesan
- 6 Chive Sprigs
- 8 oz. Mirepoix Blend
- 4 tsp. Chicken Demi-Glace Concentrate
- 8 fl. oz. Cream Sauce Base
- 16 oz. Boneless Skinless Chicken Breasts
- 8 oz. Buttermilk Biscuit Mix

\*Contains: milk, wheat

### You will need

- Salt, Pepper, Cooking Spray
- Baking Sheet, 2 Mixing Bowls, Microwave-Safe Bowl, Medium Oven-Safe Casserole Dish

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

4-Serving Meal



## One-Casserole Dish Chicken Biscuit Pot Pie

with chives and Parmesan

NUTRITION per serving—Calories: 570, Carbohydrates: 41g, Sugar: 8g, Fiber: 1g, Protein: 36g, Sodium: 1429mg, Fat: 30g, Saturated Fat: 14g  
 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.

Prep & Cook Time

45-55 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a casserole dish with cooking spray
- Prepare a baking sheet with foil



### 1. Heat the Mirepoix Blend

- Place **mirepoix blend** in microwave-safe bowl and cover with a damp paper towel. Microwave until vegetables have softened, 4-5 minutes.
- While vegetables microwave, prepare ingredients.



### 2. Prepare Ingredients and Make Biscuit Topping

- Mince **chives**.
- Combine **chives**, **biscuit mix**, ¼ tsp. **salt**, a pinch of **pepper**, and ½ cup **water** in a mixing bowl. Stir until a thick and tacky dough forms.
- Pat **chicken breasts** dry and, on a separate cutting board, cut into ½" dice.



### 3. Prepare the Pot Pie

- Combine **cream base**, **demi-glaze**, **Parmesan**, **diced chicken**, **mirepoix blend**, ¼ tsp. **salt**, and a pinch of **pepper** in another mixing bowl. Transfer to prepared casserole dish.
- Top filling with dollops of **biscuit topping**. Do not worry if there's not enough topping to cover entire pot pie; it will spread out during cooking.



### 4. Bake the Pot Pie

- Place **pot pie** on prepared baking sheet to catch any drips. Bake in hot oven until **topping** is golden brown and **chicken** reaches a minimum internal temperature of 165 degrees, 23-27 minutes.
- Carefully remove from oven. Let rest, 5 minutes.



### 5. Finish the Dish

- Plate as pictured on front of card. Bon appétit!