



NUTRITION *per serving* 59g carbohydrates 23g fat 38g protein 1914mg sodium | low-calorie, shellfish-free, nut-free



Calories
604



Prep & Cook Time
40-50 min.



Cook Within
5 days



Difficulty
Easy



Spice Level
Not Spicy



HOME CHEF

FAMILY MEAL

Buttermilk-Dill Biscuit Topped Chicken Pot Pie

with carrots, celery, and onion

IN YOUR BOX

- 1 Yellow Onion
- 10 oz. Carrots
- 4 Celery Stalks
- 8 Dill Sprigs
- 4 Boneless Skinless Chicken Breasts
- 1 Tbsp. Miso Paste—Gluten-Free
- 4 tsp. Chicken Base
- 10 oz. Buttermilk Biscuit Mix
- ¾ oz. Grated Parmesan Cheese

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Medium Oven-Safe Casserole Dish
- Large Pot
- Mixing Bowl

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BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **375 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a casserole dish with cooking spray

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- The ideal size casserole dish to use in this recipe is an 8" square. A 9" by 12" will work as well.
- **Heads Up!** **Biscuit mix** is used twice. ½ cup is used to thicken **broth** and remaining makes **biscuits**.
- **Heads Up!** **Dill** is used twice. Half goes in **biscuits** and remaining garnishes dish.

FROM THE CHEF

Use wet hands while shaping biscuits to prevent sticking.

Did you know...

Biscuits are considered a "quick bread" because they use leaveners like baking powder to rise without waiting for yeast.



1

Prepare the Ingredients

Peel and halve **onion**. Cut halves into ½" dice. Peel, trim, and cut **carrots** into ½" pieces at an angle. Trim ends off **celery** and cut at an angle into ½" slices. Mince **dill** (dill stems are tender and can also be minced). Rinse **chicken breasts** and pat dry. On a separate cutting board, cut chicken into ½" dice and season with ½ tsp. **salt** and ¼ tsp. **pepper**.



2

Begin the Pot Pie Filling

Heat a large pot over medium-high heat. Add 2 Tbsp. **olive oil**, **onion**, **carrots**, **celery**, **chicken**, **miso**, **chicken base**, ½ cup **biscuit mix** (reserve remaining for biscuits), and 1 tsp. **salt** to hot pot and cook until vegetables are slightly softened and biscuit mix is fully incorporated, 2-3 minutes.



3

Finish the Pot Pie Filling

Add 3 ½ cups **water** to pot and bring to a boil. Reduce to simmer and cook until slightly thickened, 8-10 minutes. Pour **pot pie filling** into an oven-safe casserole dish. While filling simmers, start biscuits.



4

Make the Biscuit Dough

Measure out ¾ cup **water**. Place remaining **biscuit mix**, **half the water**, ¼ tsp. **salt**, **half the dill**, and **Parmesan cheese** in a medium mixing bowl. Mix together until a sticky, scoopable dough forms. If mix is too dry, add remaining water 1 Tbsp. at a time.



5

Bake the Pot Pie

Divide **dough** into nine equal scoops. Top **pot pie filling** in casserole dish with dough scoops. Bake until biscuits are golden brown, pot pie filling is bubbling, and chicken reaches a minimum internal temperature of 165 degrees, 15-18 minutes.



6

Plate the Dish

Top **pot pie** with remaining **dill** and serve family-style.