



In your box

- 4 tsp. Chicken Demi-Glace
- 1 oz. Shredded Cheddar Cheese
- 2 oz. Peas
- ¼ oz. Parsley
- 1 Shallot
- 4 oz. Buttermilk Biscuit Mix
- 4 fl. oz. Light Cream
- 3 oz. Matchstick Carrots
- 16 oz. Bone-in Skin-On Chicken Breasts



Staff Pick

Roasted Bone-in Skin-on Chicken "Pot Pie"

with peas, carrots, and buttermilk biscuits

NUTRITION per serving—Calories: 729, Carbohydrates: 61g, Fat: 40g, Protein: 33g, Sodium: 1504mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
5 days

Difficulty Level ● ● ●
Intermediate

Spice Level □ □ □
Not Spicy

① You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Medium Non-Stick Pan, Mixing Bowl

👑 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 **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and generously coat with cooking spray
- Ingredient(s) used more than once: **parsley**



1

Prepare the Ingredients

- Peel and mince **shallot**.
- Stem and coarsely chop **parsley**.
- Pat **chicken breasts** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**. *When chicken is cooked with bones in and skin on, it tends to retain more juiciness and flavor.*



2

Start the Chicken

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **chicken** to hot pan, skin side down, and sear undisturbed until golden brown, 2-3 minutes per side.
- Transfer to one half of prepared baking sheet, skin side up. Roast in hot oven until lightly browned, 12-14 minutes.
- Remove from oven. *Chicken will finish cooking in a later step.* Reserve pan; no need to wipe clean.
- *If using boneless, sear the same amount of time and place on baking sheet. Do not roast until next step.*
- While chicken roasts, make biscuits.



3

Make Biscuits and Finish Chicken

- Combine **biscuit mix**, **cheese**, and ¼ cup **water** in a mixing bowl until a sticky dough forms. *If too thick, add additional water 1 tsp. at a time.* Place four equally-sized biscuit dough dollops on empty half of baking sheet, leaving space between for dough to expand.
- Bake until biscuits are lightly browned and **chicken** reaches a minimum internal temperature of 165 degrees, 12-14 minutes.
- *If using boneless, roast chicken only with biscuits until it reaches a minimum internal temperature of 165 degrees, 12-14 minutes.*



4

Make the Sauce

- When chicken has eight minutes left to cook, return pan used to cook chicken to medium heat and add 1 tsp. **olive oil**. Add **matchstick carrots** and **shallot** to hot pan and stir occasionally until tender, 4-5 minutes.
- Stir in **demi-glace** and **cream**. Bring to a simmer and cook until slightly thickened, 30-60 seconds.
- Remove from burner and stir in **peas** and **parsley** (reserve a pinch for garnish).



5

Finish the Dish

- Plate dish as pictured on front of card, garnishing with reserved **parsley**. Bon appétit!