



## Chicken and Biscuits

READY IN



45 min.

SERVINGS



8

CALORIES



610 kcal

### Ingredients

- 0.8 teaspoon double-acting baking powder
- 2 bay leaves
- 0.8 cup buttermilk
- 1 lb carrots peeled cut into 2" pieces
- 12 ounces celery root peeled cut into 1/2" pieces
- 2 tablespoons crème fraîche sour
- 1 cup wine dry white
- 1 large eggs beaten to blend
- 0.3 cup flour all-purpose
- 2.3 cups flour all-purpose plus more

- 2 tablespoons chives fresh chopped
- 2 teaspoons kosher salt
- 8 servings pepper freshly ground
- 1 leek white chopped
- 4 cups chicken broth low-sodium
- 1 medium onion chopped
- 1 sprig rosemary
- 1.5 teaspoons sherry vinegar ()
- 4 sprigs thyme leaves
- 1.5 pounds chicken thighs bone-in
- 0.3 cup butter unsalted ()
- 0.5 cup butter unsalted cold cut into 1/2" cubes (1 stick)
- 2 tablespoons vegetable oil

## Equipment

- bowl
- baking sheet
- oven
- whisk
- pot

## Directions

- Preheat oven to 400F.
- Heat oil in a large pot over medium-high heat. Season chicken with salt and pepper. Cook skin side down until skin is golden, 8-10 minutes; transfer to a plate.
- Carefully drain all but 2 tablespoons fat from pot.
- Add carrots, celery root, onion, and leek; stir frequently until softened and beginning to brown, 8-10 minutes.
- Add butter; stir until melted.

- Add flour and stir constantly until well blended, about 2 minutes.
- Add wine and 1/2 cup water. Bring to a boil; reduce heat and simmer until liquid is reduced by half, 5–8 minutes.
- Add chicken, broth, thyme, rosemary, and bay leaves. Bring to a boil; reduce heat. Simmer until chicken is fork-tender, 35–40 minutes.
- Transfer chicken to a plate.
- Let cool slightly; shred meat, discarding skin and bones.
- Return shredded chicken to soup.
- Add 1 1/2 teaspoons vinegar. Season with salt, pepper, and more vinegar, if desired. DO AHEAD: Soup can be made 2 days ahead.
- Let cool slightly; chill until cold. Cover and keep chilled. Reheat before serving.
- Whisk flour, salt, and baking powder in a large bowl.
- Add butter. Using your fingertips, blend until pea-size lumps form.
- Add buttermilk, crme frache, and chives. Using a fork, mix until just combined. Gather mixture into a ball and knead in bowl just until a shaggy dough forms, 3 or 4 times.
- Transfer dough to a floured work surface and pat into a 3/4"- to 1"-thick round.
- Cut out rounds with a 2" biscuit cutter or small glass. Gather dough and repeat patting and cutting.
- Transfer to a parchment-lined rimmed baking sheet; brush with egg.
- Bake biscuits until golden brown, 25–30 minutes.
- Serve warm or at room temperature. DO AHEAD: Biscuits can be made 8 hours ahead.
- Let cool completely and store airtight at room temperature.
- Divide soup among bowls and top with biscuits.

## Nutrition Facts

■ PROTEIN 14.45% ■ FAT 54.55% ■ CARBS 31%

### Properties

Glycemic Index:77.6, Glycemic Load:25.79, Inflammation Score:-10, Nutrition Score:24.280435002368%

### Flavonoids

Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg Catechin: 0.23mg, Catechin: 0.23mg, Catechin: 0.23mg, Catechin: 0.23mg Epicatechin: 0.17mg, Epicatechin: 0.17mg, Epicatechin: 0.17mg, Epicatechin: 0.17mg Hesperetin: 0.12mg, Hesperetin: 0.12mg, Hesperetin: 0.12mg, Hesperetin: 0.12mg Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg Apigenin: 1.04mg, Apigenin: 1.04mg, Apigenin: 1.04mg, Apigenin: 1.04mg Luteolin: 0.29mg, Luteolin: 0.29mg, Luteolin: 0.29mg, Luteolin: 0.29mg Isorhamnetin: 0.74mg, Isorhamnetin: 0.74mg, Isorhamnetin: 0.74mg, Isorhamnetin: 0.74mg Kaempferol: 0.6mg, Kaempferol: 0.6mg, Kaempferol: 0.6mg, Kaempferol: 0.6mg Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg, Myricetin: 0.05mg Quercetin: 3.04mg, Quercetin: 3.04mg, Quercetin: 3.04mg, Quercetin: 3.04mg

## Nutrients (% of daily need)

Calories: 610.33kcal (30.52%), Fat: 36.01g (55.4%), Saturated Fat: 15.95g (99.71%), Carbohydrates: 46.04g (15.35%), Net Carbohydrates: 42.07g (15.3%), Sugar: 6.18g (6.87%), Cholesterol: 144.1mg (48.03%), Sodium: 834.83mg (36.3%), Alcohol: 3.09g (100%), Alcohol %: 0.88% (100%), Protein: 21.47g (42.94%), Vitamin A: 10394.53IU (207.89%), Selenium: 30.42µg (43.45%), Vitamin B3: 8.28mg (41.4%), Vitamin K: 41.59µg (39.61%), Phosphorus: 322.18mg (32.22%), Vitamin B1: 0.45mg (29.94%), Manganese: 0.56mg (28.24%), Vitamin B2: 0.48mg (28.05%), Folate: 103.85µg (25.96%), Vitamin B6: 0.51mg (25.35%), Potassium: 717.15mg (20.49%), Iron: 3.65mg (20.29%), Fiber: 3.97g (15.87%), Vitamin B5: 1.48mg (14.77%), Vitamin B12: 0.78µg (13.04%), Calcium: 129.28mg (12.93%), Magnesium: 51.53mg (12.88%), Vitamin C: 10.39mg (12.59%), Copper: 0.25mg (12.43%), Zinc: 1.86mg (12.38%), Vitamin E: 1.67mg (11.17%), Vitamin D: 0.81µg (5.39%)