



Chicken Pot Pie with Bacon-and-Cheddar Biscuits

READY IN



90 min.

SERVINGS



8

CALORIES



746 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.3 cup butter
- ☐ 0.5 cup butter cold cut into 1/2-inch cubes
- ☐ 2 tablespoons butter
- ☐ 2 tablespoons butter melted
- ☐ 1 cup carrots
- ☐ 1.5 cups chicken broth
- ☐ 0.3 cup bacon cooked finely chopped
- ☐ 1.5 teaspoons creole seasoning

- ☐ 0.3 cup flour all-purpose
- ☐ 2 tablespoons chives fresh chopped
- ☐ 8 oz mushrooms fresh sliced
- ☐ 0.3 cup parsley fresh chopped
- ☐ 2 cups hash browns frozen cubed
- ☐ 1.5 cups milk
- ☐ 1 cup peas sweet frozen
- ☐ 2 cups self raising flour
- ☐ 3 oz sharp cheddar cheese shredded
- ☐ 4 cups chicken shredded cooked
- ☐ 1 large onion diced sweet
- ☐ 1 cup whipping cream

Equipment

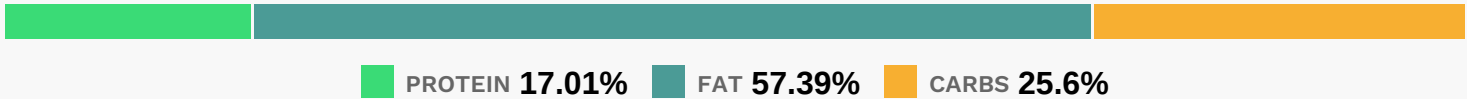
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ baking pan
- ☐ dutch oven

Directions

- ☐ Prepare Filling: Preheat oven to 42
- ☐ Melt 1/3 cup butter in a large saucepan over medium heat; add all-purpose flour, and cook, whisking constantly, 1 minute. Gradually add chicken broth and milk, and cook, whisking constantly, 6 to 7 minutes or until thickened and bubbly.
- ☐ Remove from heat, and stir in Creole seasoning.
- ☐ Melt 2 Tbsp. butter in a large Dutch oven over medium-high heat; add onion and mushrooms, and saut 10 minutes or until tender. Stir in chicken, next 4 ingredients, and sauce. Spoon filling into a lightly greased 13- x 9-inch baking dish.

- ☐ Cut butter cubes into self-rising flour with a pastry blender or fork until crumbly and mixture resembles small peas.
- ☐ Add cheese, bacon, chives, and whipping cream, stirring just until dry ingredients are moistened. Turn dough out onto a lightly floured surface, and knead lightly 3 or 4 times.
- ☐ Roll or pat dough to 3/4-inch thickness; cut with a 2 1/2-inch round cutter to form 15 biscuits.
- ☐ Bake Chicken Pie Filling at 425 for 15 minutes.
- ☐ Remove from oven, and arrange biscuits on top of hot chicken mixture.
- ☐ Bake 25 to 30 more minutes or until biscuits are golden brown and chicken mixture is bubbly.
- ☐ Remove from oven, and brush biscuits with 2 Tbsp. melted butter.

Nutrition Facts



Properties

Glycemic Index:83.77, Glycemic Load:22.58, Inflammation Score:-10, Nutrition Score:26.427826072859%

Flavonoids

Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg Apigenin: 5.39mg, Apigenin: 5.39mg, Apigenin: 5.39mg, Apigenin: 5.39mg Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg, Isorhamnetin: 0.05mg Kaempferol: 0.62mg, Kaempferol: 0.62mg, Kaempferol: 0.62mg, Kaempferol: 0.62mg Myricetin: 0.85mg, Myricetin: 0.85mg, Myricetin: 0.85mg, Myricetin: 0.85mg Quercetin: 6.08mg, Quercetin: 6.08mg, Quercetin: 6.08mg, Quercetin: 6.08mg

Nutrients (% of daily need)

Calories: 745.63kcal (37.28%), Fat: 47.87g (73.65%), Saturated Fat: 27.4g (171.26%), Carbohydrates: 48.05g (16.02%), Net Carbohydrates: 44.08g (16.03%), Sugar: 7.92g (8.8%), Cholesterol: 172.5mg (57.5%), Sodium: 597.78mg (25.99%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 31.91g (63.83%), Vitamin A: 4626.63IU (92.53%), Selenium: 41.82µg (59.74%), Vitamin K: 53.23µg (50.69%), Vitamin B3: 9.25mg (46.24%), Phosphorus: 393.69mg (39.37%), Vitamin B2: 0.53mg (31.03%), Vitamin B6: 0.56mg (28.02%), Manganese: 0.55mg (27.6%), Vitamin C: 19.31mg (23.4%), Vitamin B1: 0.33mg (21.87%), Potassium: 743.16mg (21.23%), Calcium: 203.33mg (20.33%), Vitamin B5: 1.92mg (19.17%), Zinc: 2.8mg (18.64%), Copper: 0.33mg (16.63%), Folate: 63.93µg (15.98%), Fiber: 3.97g (15.86%), Iron: 2.76mg (15.34%), Magnesium: 58.34mg (14.58%), Vitamin B12: 0.72µg (12.02%), Vitamin E: 1.52mg (10.14%), Vitamin D: 1.11µg (7.43%)