



Biscuit Box Chicken Pot Pie

INGREDIENTS

- 2 medium onions, diced
- 2 carrots, peeled and diced
- 3 stalks celery, diced
- ½ bulb fennel, diced
- 2 cups roasted, diced chicken meat
- 2 quarts chicken broth
- 1 teaspoon dried thyme
- ¼ cup butter
- ½ cup all-purpose flour
- 1 tablespoon fresh chopped tarragon
- Salt and pepper to taste

DIRECTIONS

1. Pre-heat oven to 425°. Toss the onion, carrots, celery and fennel in oil to coat. Spread out in a thin layer on a baking pan, and roast stirring occasionally, until lightly browned – about 12 minutes.
2. While the vegetables are simmering, prepare the biscuit dough recipe.
3. Over medium-low heat, melt the butter in a medium sized saucepot. Whisk in the flour and cook for about 3-5 minutes until no lumps remain. Add the broth and thyme. Bring to a boil, reduce heat to medium-low, and simmer about 10 minutes. Add the roasted vegetables and season with salt and pepper to taste. Add the diced chicken meat and the tarragon towards the end just to warm it through.
4. Reduce the oven temperature to 350°. Transfer the mixture to an oven-safe casserole, top with the rolled out biscuit dough, and bake for 18-20 minutes, or until biscuit topping is lightly browned.

