**Chicken Pot Pie**

RECIPE

**Note:** This recipe may also be used with turkey.

**INGREDIENTS**

* 1 cup butter
* 3 onions, diced
* 1 cup flour
* Salt and pepper
* 1 teaspoon thyme
* 3 cups chicken broth
* 1 ½ cups whole milk
* 5 pounds pulled chicken
* 3 cups large diced potatoes
* 3 cups peas and carrots
* 2 cups corn

**For Biscuit Crust**

* ½ bag biscuit mix
* 3 cups water
* 2 cups cheddar cheese
* 1/8 cup garlic powder
* 2 tablespoons parsley

**DIRECTIONS**

1. In a large mixing bowl add ingredients for biscuit crust and stir until combined.
2. Preheat oven to 375 degrees.
3. In a large skillet, heat butter over medium-high heat. Add onion; cook and stir until tender. Stir in flour and seasonings until blended. Gradually stir in broth and milk. Bring to a boil, stirring constantly; cook and stir 2 minutes or until thickened. Stir in chicken, peas and carrots, corn and potatoes.
4. Remove from heat. Add chicken mixture. Using a 1-ounce black scoop, place the biscuit mixture over the chicken mixture.
5. Bake 35-40 minutes or until crust is lightly browned. Let stand 15 minutes before cutting.

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| **Prep Time:** 10 minutes | **Cook Time:** 35-45 minutes | **Total Time:** 45-55 minutes | **Yield:** 20-24 servings |