



Skillet Chicken Pot Pie

Recipe By KAITLYN BAKER

SERVES: 3-4

INGREDIENTS:

- 1 cup shredded chicken
- 12 oz. cream of chicken soup
- 1 cup frozen mixed veggies vegetable oil, for greasing the skillet
- 1 (16.3 oz.) can extra flaky biscuits
- 2 tbsp. melted butter
- 1/4 tsp. garlic powder
- 1/4 tsp. dried thyme
- 1/4 tsp. dried rosemary
- salt
- black pepper

DIRECTIONS:

- 1. Preheat the oven to 350°F.
- 2. Mix the chicken, cream of chicken soup, and frozen mixed vegetables in a medium bowl. Add salt and pepper to taste, and stir well.
- 3. Grease a 10-inch cast iron skillet and pour in the chicken mixture.
- 4. Mix melted butter with the herbs of your choice. We used the ones listed above, but feel free to add the flavors you prefer.
- 5. Lay the individual biscuits onto the top of the chicken mixture.
- 6. Now, brush each biscuit with the herb butter.
- 7. Place the uncovered skillet into the oven and cook until the chicken mixture is hot and the biscuits are golden brown. (If your chicken mixture isn't hot enough when the biscuits are, place a sheet of aluminum foil over the top to prevent them from burning, and continue to bake.

Use leftover chicken or grab a rotisserie chicken from the Ingles Deli for the shredded chicken to save time.

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