

Food & Drinks

Stovetop Chicken Pot Pie

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YIELDS:

4 serving(s)

PREP TIME:

20 mins

TOTAL TIME:

20 mins

INGREDIENTS

4 frozen buttermilk biscuits

1 1/2 c. chicken stock

1 c. whole milk

3 tbsp. all-purpose flour

1 1/2 tsp. poultry seasoning

1 chopped small onion

1 c. matchstick carrots

3 tbsp. butter

2 c. shredded rotisserie chicken

1 c. frozen cut green beans

2 tbsp. chopped fresh flat-leaf parsley

Biscuits, for serving

DIRECTIONS

Step 1

Prepare 4 frozen buttermilk biscuits according to package directions.

Step 2

Meanwhile, in a large mason jar, shake together chicken stock, whole milk, flour, and poultry seasoning. Cook onion and carrots in butter in a large saucepan over medium-high heat until softened, 2 to 3 minutes. Slowly whisk in milk mixture. Bring to a boil, reduce heat, and simmer, stirring often, until thickened, 6 to 8 minutes.

Step 3

Stir in shredded rotisserie chicken, green beans, and flat-leaf parsley and cook until warm, 4 to 5 minutes. Season with kosher salt and black pepper. Serve topped with biscuits.