

Chicken Potpie Casserole



“Make our easy chicken potpie casserole for dinner tonight. It doesn't get much cozier than a casserole rich with gravy and veggies and topped with fluffy biscuits.”

Total Time: 55 mins Yields: 8 servings

Ingredients

Casserole:

- 1/3 cup butter, cubed
- 1-1/2 cups sliced fresh mushrooms
- 2 medium carrots, sliced
- 1/2 medium onion, chopped
- 1/4 cup all-purpose flour
- 1 cup chicken broth
- 1 cup 2% milk
- 4 cups cubed cooked chicken
- 1 cup frozen peas
- 1 jar (2 ounces) diced pimientos, drained
- ½ teaspoon salt

Biscuit Topping:

- 2 cups all-purpose flour
- 4 teaspoons baking powder
- 2 teaspoons sugar
- 1/2 teaspoon salt
- 1/2 teaspoon cream of tartar
- 1/2 cup cold butter, cubed
- 2/3 cup 2% milk

Directions

- Preheat oven to 400°. In a large saucepan, heat butter over medium heat. Add mushrooms, carrots and onion; cook and stir until tender.
- Stir in flour 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, pimientos and salt; heat through. Transfer to a greased 11x7-in. baking dish.
- For topping, in a large bowl, whisk flour, baking powder, sugar, salt and cream of tartar. Cut in butter until mixture resembles coarse crumbs. Add milk; stir just until moistened.
- Turn onto a lightly floured surface; knead gently 8-10 times. Pat or roll dough to 1/2-in. thickness; cut with a floured 2-1/2-in. biscuit cutter. Place over chicken mixture. Bake, uncovered, 15-20 minutes or until biscuits are golden brown.

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