



BISCUIT-TOPPED CHICKEN POT PIE

This chicken pot pie layers classic comfort with a touch of refinement. A blond roux and softened aromatics create a velvety base enriched with chicken stock, white wine, peas, herbs, and tender shredded chicken. The filling thickens to a luxurious, spoon-coating texture before being topped with flaky biscuit dough that bakes to a golden, bubbling finish. Each serving delivers a rich, savory filling beneath crisp, buttery pastry for a familiar, warming, dish that is elevated just enough to feel unique.

Yield: 1 Pot Pie



INGREDIENTS

9 Unit	RICH'S SOUTHERN STYLE BISCUIT DOUGH ROUND (#08405)
2 oz	Gelatin, Prepared
1/4 C	Chicken Stock
4 oz	Unsalted butter
4 oz	All-Purpose Flour
1 Unit	Medium Onion, Diced
1 Unit	Large Carrot, Diced
1 Unit	Large Celery Rib, Diced
1/2 C	dry white wine
1 qt.	Chicken Stock
5 oz	frozen peas
1.75 tsp.	Kosher Salt
1/4 oz	Fresh Thyme Leaves
1 tsp.	Ground Black Pepper
1.5 tsp.	Worcestershire sauce
28 oz	Poached Chicken, Shredded or Diced

DIRECTIONS

- 1 Combine gelatin and 1/4 cup of the cooled stock in a small bowl and whisk until no lumps remain. Set aside.
- 2 In a 5-quart saucier, melt butter over medium low-low heat, then whisk in flour. Stir until roux is fragrant and a nutty blond color, about 5 minutes.
- 3 Stir in diced onion, carrots, and celery. Continue cooking and stirring until vegetables are slightly softened, about 7 minutes more.

- 4 Add white wine and 1 qt. chicken stock, stirring constantly until smooth. Increase heat to medium-high and bring to a boil, stirring constantly.
- 5 Once it begins to bubble, remove from heat.
- 6 Stir in frozen peas and prepared gelatin. Then, stir in salt, thyme, pepper, and worcestershire sauce. Stir until gelatin has fully melted into sauce and adjust seasonings to taste.
- 7 Shred or dice chicken. Stir into filling.
- 8 Divide filling between 6 individual oven safe dishes or add to a 2 qt. glass/ceramic baking dish.
- 9 Place frozen biscuit directly on top of the filling. Alternatively, biscuit dough can be thawed, stretched, cut into strips, and woven on top for a more customized look.
- 10 Bake at 375°F for about 12-15 minutes, until biscuits are golden brown and filling is bubbling-hot. Exact baking time will be dependent on if filling was chilled or not.
- 11 Let cool for 10 minutes. Serve.