

Chicken & Drop Biscuit Casserole

with Cremini Mushrooms & Red Pearl Onions

Drop biscuits are a delicious and easy way to take casseroles to the next level. To make them, you'll just scoop (or "drop") batter onto the casserole before placing it in the oven. As the casserole bakes, the biscuits turn flaky and golden—but they also soften underneath, soaking up the warming flavors of the filling. Ours is made with tender chicken and winter vegetables, all coated in a creamy béchamel sauce. For an herbaceous touch, we're also adding fresh sage to the biscuits. (Be sure to stir the biscuit ingredients just until they form a batter, ensuring the perfect, light consistency.)



Ingredients

4 Boneless, Skinless Chicken Breasts
1 1/3 Cups Buttermilk Biscuit Mix
3/4 Cup Milk
6 Ounces Cremini Mushrooms
2 Carrots
2 Stalks Celery
1 Ounce Red Pearl Onions
3/4 Pound Russet Potato
1 Large Bunch Sage

Knick Knacks

3 Tablespoons Chicken Demi-Glace
1/4 Cup All-Purpose Flour

Makes 4 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 35 to 45 min



1



Poach & shred the chicken:

In a medium pot, combine the **chicken**, a **big pinch of salt** and enough **water** to cover the chicken by 2 inches. Heat to boiling on high. Once boiling, reduce the heat to medium. Simmer 10 to 12 minutes, or until the chicken is cooked through. Transfer to a cutting board. Using 2 forks, carefully shred the poached chicken into bite-sized pieces.

2



Prepare the ingredients:

While the chicken poaches, preheat the oven to 450°F. Wash and dry the fresh produce. Cut the mushrooms into bite-sized pieces. Peel the carrots and thinly slice into rounds. Thinly slice the celery crosswise. Medium dice the potato. Pick the sage leaves off the stems; discard the stems and thinly slice the leaves.

3



Start the filling:

In a large pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **mushrooms**. Cook, stirring occasionally, 4 to 6 minutes, or until browned. Add the **carrots**, **pearl onions**, **celery** and **potato**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until softened. Transfer to a bowl. Wipe out the pot.

4



Make the béchamel sauce:

In the pot used to cook the vegetables, heat **3 tablespoons of olive oil** on medium-high until hot. Add the **flour**. Cook, whisking constantly, 30 seconds to 1 minute, or until golden brown. Whisk in the **demi-glaze**, **milk**, **half the sage** and **2 cups of water**; season with salt and pepper. Simmer, whisking constantly, 3 to 5 minutes, or until slightly thickened.

5



Finish the filling:

Add the **cooked vegetables** and **shredded chicken** to the pot of béchamel sauce; season with salt and pepper to taste. Simmer, stirring frequently, 3 to 4 minutes, or until thoroughly combined and heated through. Transfer to a baking dish.

6



Bake the casserole & serve your dish:

While the filling simmers, in a large bowl, combine the **biscuit mix**, **remaining sage** and $\frac{1}{3}$ **cup of cold water**; stir until just combined. Using a spoon, top the baking dish of **finished filling** with 8 to 10 equal-sized scoops of the biscuit batter, leaving some space between the scoops. Place the baking dish on a sheet pan and bake 10 to 12 minutes, or until the biscuits are golden brown and cooked through. Remove from the oven and let stand for at least 2 minutes before serving. Enjoy!