

# Chicken & Sage Biscuit Pot Pie

*with Cremini Mushrooms & Purple Top Turnip*

Chicken pot pie is the ultimate comfort food. We love breaking through a flaky pastry crust into a rich stew of chicken and vegetables. Here, we're doing something special with the crust: replacing it with mouthwatering, fresh sage-infused biscuits. These "drop biscuits" (named for the technique of spooning them onto a filling) have an amazing effect: the stew steams the dough, creating an almost dumpling-like bottom, while the top becomes golden brown, crumbly and utterly delicious.



## Ingredients

- 2 Boneless, Skinless Chicken Breasts
- 1 Cup Buttermilk Biscuit Mix
- 4 Ounces Cremini Mushrooms
- 1 Carrot
- 1 Stalk Celery
- ½ Pound Purple Top Turnip
- 1 Bunch Sage

## Knick Knacks

- 3 Tablespoons All-Purpose Flour
- 2 Tablespoons Chicken Demi-Glace
- 2 Tablespoons Crème Fraîche

Makes 3 Servings

About 575 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, remove from heat and cover with a lid or foil. Let stand for 10 to 15 minutes, or until the chicken is cooked through. Thoroughly drain the poached chicken and transfer to a cutting board. Using 2 forks, carefully shred into bite-sized pieces.

2



## Prepare the ingredients:

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

3



## Cook the vegetables:

While the chicken continues to poach, in a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 3 to 5 minutes, or until browned. Add the **carrot**, **celery** and **turnip**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until tender.

4



## Make the filling:

Add the **flour** and **2 tablespoons of olive oil** to the pot of vegetables; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until the flour is golden. Add the **crème fraîche**, **demi-glace**, **half the sage** and **1½ cups of water**; season with salt and pepper. Cook, stirring frequently, 3 to 5 minutes, or until the liquid has thickened. Stir in the **shredded chicken**; season with salt and pepper to taste. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined and heated through. Transfer to a baking dish.

5



## Make the biscuit batter:

While the filling cooks, in a medium bowl, combine the **biscuit mix** and **remaining sage**; season with salt and pepper. Gradually stir in **½ cup of cold water** until just combined.

6



## Finish the pot pie & serve your dish:

Using a spoon, top the baking dish of **filling** with equal-sized scoops of the **biscuit batter**, leaving some space between the scoops. Place the baking dish on a sheet pan and bake 12 to 14 minutes, or until the biscuits are golden brown and cooked through. Remove from the oven. Let stand for at least 2 minutes before serving. Enjoy!