

INGREDIENTS

2 PERSON | 4 PERSON

2.5 oz | 2.5 oz



Carrots



1 Clove | 2 Cloves Garlic



1tsp | 1tsp Dried Thyme



2 TBSP | 4 TBSP Flour Contains: Wheat



Chicken Stock Concentrates



2 TBSP | 4 TBSP Cream Cheese Contains: Milk

Onion

10 oz | 20 oz Diced Chicken

Thighs



6 oz | 12 oz **Buttermilk Biscuits Contains: Wheat**



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

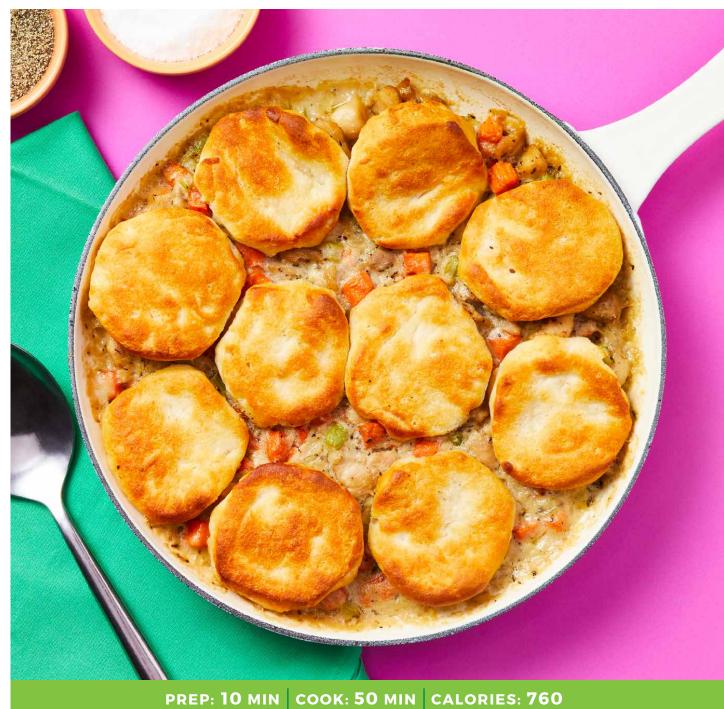
HELLO

POT PIE

Creamy, savory goodness, topped with golden-brown biscuits

HOMESTYLE CHICKEN & BISCUIT POT PIE

with Chicken Thighs, Carrots & Celery





GOLD (B)RUSH

Why do we tell you to brush the dough with melted butter? It not only adds extra-rich flavor, but also yields crispier dough.

BUST OUT

- Peeler
- Medium pan
- Paper towels
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 5 TBSP) Contains: Milk

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1 PREP

- · Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Trim, peel, and finely dice carrots. Finely dice celery. Halve, peel, and dice half the onion (whole onion for 4 servings). Peel and mince garlic.



2 COOK CHICKEN

- Pat chicken* dry with paper towels.
- Heat a drizzle of oil in a medium, preferably ovenproof, pan (use a large pan for 4 servings) over medium heat. Add chicken in a single layer; season with a big pinch of salt and pepper. Cook, stirring occasionally, until browned all over. 3-5 minutes (it'll finish cooking in Step 5).
- Transfer chicken to a plate.



3 COOK VEGGIES

- Heat a drizzle of oil in pan used for chicken over medium-high heat. Add carrots, celery, and diced onion: season with salt and pepper. Cook, stirring, until veggies are softened, 5-7 minutes. TIP: Lower heat if veggies begin to brown too quickly.
- Add garlic and half the dried thyme (all for 4 servings); cook until fragrant, 30 seconds.



4 MAKE FILLING

- Add 2 TBSP butter (4 TBSP for 4 servings) to pan with veggies. Once melted, stir in flour; cook for 1 minute.
- Add 1¼ cups water (1¾ cups for 4). stock concentrates, salt, and pepper. Bring to a boil and cook, stirring occasionally, until thickened, 3-5 minutes. Turn off heat.
- Stir in cream cheese until melted, then stir in chicken (stir in another splash of water if filling is too thick). Season with salt and pepper. TIP: If your pan isn't ovenproof, transfer filling to an 8-by-8inch baking dish (13-by-9-inch for 4).



5 ADD BISCUITS & BAKE

- Place 1 TBSP butter in a small. microwave-safe bowl: microwave until melted, 30 seconds.
- Remove **biscuits** from package; peel apart each biscuit at the center to create two thinner biscuits.
- Evenly top chicken filling with biscuits, then brush with melted butter.
- Bake on top rack until biscuits are golden brown and chicken is cooked through, 12-15 minutes.



6 SERVE

• Let **pot pie** cool at least 5 minutes before serving. Divide between shallow bowls or plates and serve.