

# Gluten-Free Hearty Chicken Pot Pie

★★★★★ (90)

2 Questions

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Prep  
**15** Min

Total  
**45** Min

Servings  
**6**

Everyone can enjoy chicken pot pie with this recipe. It's chock full of

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## Ingredients

- 2 tablespoons butter
- 1 medium onion, chopped
- 1 bag (12 oz) frozen mixed vegetables
- 1 1/2 cups cut-up cooked chicken
- 1 3/4 cups Progresso™ chicken broth
- 1 teaspoon gluten-free seasoned salt
- 1/2 teaspoon dried thyme

3/4 cup milk


3 tablespoons cornstarch → add a little more cornstarch to milk to make chicken mixture a little thicker.

### Topping

- 3/4 cup Bisquick™ Gluten Free pancake & baking mix
- 1/2 cup milk
- 1 egg
- 2 tablespoons melted butter
- 1 tablespoon chopped fresh parsley



*Make With*  
Progresso Broth

 Get ingredients

## Steps

- ① Heat oven to 350°F. In 3-quart saucepan, melt butter over medium heat. Add onion; cook, stirring frequently, until tender. Stir in vegetables, chicken, chicken





Get ingredients

## Steps

- ① Heat oven to 350°F. In 3-quart saucepan, melt butter over medium heat. Add onion; cook, stirring frequently, until tender. Stir in vegetables, chicken, chicken broth, salt and thyme; heat to boiling. In small bowl, mix 3/4 cup milk and the cornstarch with wire whisk until smooth; stir into chicken mixture. Heat just to boiling. Pour into ungreased 2-quart casserole.
- ② In small bowl, stir all topping ingredients except parsley with fork until blended. Drop topping mixture by small spoonfuls over chicken mixture. Sprinkle with parsley.
- ③ Bake 25 to 30 minutes or until toothpick inserted in center of topping comes out clean.