



Meal

Dinner

Weeknight

Chicken

High-Fiber

High-Protein

Under 1 Hour

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## Chicken & Biscuits Bake

This hearty and comforting casserole is made with tender rotisserie chicken, flaky biscuits, and a creamy sauce that's packed with flavor. It's the perfect one-dish meal for a cozy night in, or a great way to feed a crowd.

**Scott Loitsch**

Tasty Team

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### Ingredients

for 6 servings

- 6 tablespoons butter
- 1 onion, chopped
- ½ cup flour
- 3 cups chicken broth
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 cup heavy cream
- 2 ½ cups frozen mixed vegetable
- 1 rotisserie chicken, shredded
- 2 tubes biscuit dough, 8 biscuits each

### Preparation

- 1 Preheat oven to 350°F (180°C).
- 2 In a large pot over medium-high heat, melt the butter.
- 3 Add the onion, stir until softened. About 1 minute.
- 4 Whisk in the flour, stirring constantly to prevent the flour from browning. About 1 minute.
- 5 Whisk in the chicken broth, salt, and pepper. Continue to whisk until no lumps remain.
- 6 Whisk in the heavy cream. Bring to a light simmer until the sauce has thickened slightly. Taste for additional salt/pepper.
- 7 Add the mixed vegetables and shredded chicken, stir until fully incorporated.

- 8** Transfer to a 9x13-inch (23x33 cm) baking dish.
- 9** Evenly top with 12 pieces of biscuit dough (you will have extra biscuits, which can be baked off separately).
- 10** Bake in a preheated oven for 20 minutes, until the biscuits are golden and the gravy mixture is bubbling.
- 11** Cool slightly before serving.
- 12** Enjoy!
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