

Chicken Alfredo Pot Pie

Prep: 15 mins

Cook: 40 mins

Total: 55 mins

Servings: 4 to 6 servings

Chicken pot pie is the ultimate cozy comfort food, but making the dish from scratch is time consuming and can be tricky. In this recipe, using store-bought Alfredo sauce and canned biscuits instead of homemade bechamel and pie crust make it a weeknight friendly meal without sacrificing flavor.

Creamy Alfredo sauce mimics the rich and velvety texture of traditional pot pie filling, plus there's no need to add aromatics like onions or garlic. I like to add lemon zest to the sauce to brighten it up, and I always serve it with plenty of hot sauce. Try it alongside a simple green salad for a weeknight dinner that comes together in under an hour.

Though this filling includes the traditional chicken, peas, and carrots, other hearty green vegetables or sautéed mushrooms will work. This recipe is also a great way to use up leftover turkey after Thanksgiving. If you prefer, you can certainly top with homemade biscuits or pie crust instead of store-bought, but be sure to brush with egg wash before baking.

Ingredients

- 1 (15 ounce) jar store-bought Alfredo sauce
- 1/4 cup store-bought or homemade chicken broth
- 1 teaspoon finely grated lemon zest
- 2 1/2 cups frozen peas and carrots (from one 16-ounce bag)
- 2 cups cooked, shredded chicken
- Kosher salt, to taste
- Ground black pepper, to taste
- 1 (16.3 ounce) tube refrigerated uncooked biscuits
- 1 large egg, well beaten
- 1 tablespoon coarsely chopped fresh parsley, for serving, optional

Steps to Make It

1. Gather the ingredients. Position a rack in the center of the oven and heat to 375 F.
2. Add the Alfredo sauce to a large bowl. Whisk in the chicken broth and lemon zest.
3. Add the peas and carrots, and the chicken. Stir well to combine. Taste the sauce and season with salt and pepper to your liking.
4. Transfer Alfredo filling to a 9-inch ovenproof skillet. Smooth the top with a spatula.
5. Remove biscuits from packaging and place around the perimeter of the skillet, then fill in the middle so biscuits are touching. Brush the tops of biscuits with the beaten egg.
6. Bake until biscuits are golden brown and the filling is bubbling, 35 to 40 minutes. If the biscuits are darkening too quickly, tent with foil and continue to cook. Let cool for 10 minutes, garnish with fresh parsley, if using, and serve.

Recipe Tips

- The Alfredo sauce is the star of this dish, so purchase a quality brand you enjoy. I like Rao's for the great flavor and creamy texture.
- While not strictly necessary, the lemon zest and parsley brighten up this rich dinner, so I highly recommend that you don't skip them!
- If you would rather roast your own chicken: Preheat the oven to 400 F and line a rimmed baking sheet with foil. Coat two skin-on, bone-in chicken breasts with olive oil and season well with salt and pepper. Place on a baking sheet and roast until skin is golden brown and an instant-read thermometer reads 165 F when inserted into the thickest part of the breast, about 30 minutes. Let the cooked chicken rest until cool enough to handle, then remove the chicken from its bones and shred with your hands or two forks.

Recipe Variations

- Feel free to switch up the vegetables—try finely chopped broccoli or broccolini florets, shredded kale, or chopped leeks for a different take.
- For a vegetarian version, swap the chicken for mushrooms: add 8 ounces of thinly sliced baby bella mushrooms to a non-stick pan with a tablespoon of butter and cook until their moisture is released, evaporated, and they brown, about 10 minutes. Stir into Alfredo sauce as directed.
- Replace the prepared biscuits with a favorite pie dough for a more traditional pot pie.
- The recipe can be doubled to feed a crowd using a 9x13-inch baking dish. Add 10-15 minutes more to the cooking time.

How to Store

This pot pie can be assembled up to two days ahead and refrigerated. Save the egg wash until you are ready to bake. Bake for 40 to 45 minutes. We don't recommend freezing, as the consistency of the sauce will change.

Refrigerate leftovers in the skillet, covered with foil, or an airtight container for up to five days. Reheat directly in the foil-covered skillet in a 350 F oven for 20 minutes or until heated through, or microwave individual portions in a glass or ceramic dish until heated through.