

Chicken and Vegetable Pot Pies

Pillsbury Best One Dish Meals - February - 2011

Servings: 4

Preparation Time: 15 minutes

Start to Finish Time: 5 hours 40 minutes

1 1/4 pounds boneless/ skinless chicken thighs, cut into 1-inch pieces

1 package (.87 oz) roasted chicken gravy mix

1 cup ready-to-eat baby-cut carrots, cut in half lengthwise

1 jar (4.5 oz) sliced mushrooms, drained

1 cup chicken broth

1/4 cup dry white wine or water

2 cups frozen southern-style diced hash-brown potatoes, thawed

1 cup frozen sweet peas, thawed

1/8 teaspoon pepper

4 frozen buttermilk biscuits

2 teaspoons milk

1/2 teaspoon dried thyme leaves

In a 3 1/2 to 4-quart slow cooker, place the chicken. Sprinkle with the gravy mix. Mix lightly to coat.

Top with carrots and mushrooms. Pour the broth and wine over the top.

Cover and cook on LOW heat setting for 5 to 7 hours.

About 30 minutes before serving, add the potatoes, peas and pepper to the cooker. Stir gently to mix.

Increase heat setting to HIGH. Replace cover and cook 25 to 30 minutes longer.

Preheat oven to 375 degrees.

Place frozen biscuits on an ungreased cookie sheet. Brush the tops with milk and sprinkle with thyme.

Bag the biscuits as directed on the package.

Spoon the chicken mixture into serving bowls.

Top each serving with a biscuit.

Per Serving (excluding unknown items): 16 Calories; trace Fat (28.2% calories from fat); 2g Protein; 1g Carbohydrate; trace Dietary Fiber; trace Cholesterol; 193mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 0 Fat.