

## **Biscuit-Top Chicken Pie**

*A delicious and original dish! Make it with chicken or leftover turkey.*

Recipe Cookbook: Tupperware Recipes

Prep Time: 10 minutes

Cooking Time: 28 minutes

### **INGREDIENTS:**

2 TBS butter or margarine, divided  
1 medium onion, chopped  
1 C fresh mushrooms, sliced  
1/4 C all-purpose flour  
2 1/2 C milk  
1 tsp dried sage  
1 tsp dried thyme  
1/2 tsp salt  
1/2 tsp black pepper  
2 C cooked cubed chicken  
1 package (10 oz) frozen peas and carrots, thawed  
1 package (1 lb 3 oz) buttermilk biscuits, large-size, refrigerated  
2 TBS chopped fresh parsley

### **DIRECTIONS:**

1. Preheat oven to 400° F. Spray OvenWorks™ 2 qt Square casserole with nonstick cooking spray.
2. Put 1 TBS butter, the onion & mushrooms in the casserole. Microwave on High 3-5 minutes till onion is softened. Stir in flour, then whisk in milk, sage, thyme, salt & black pepper. Microwave on High 6-8 minutes till mixture has thickened, stirring twice during cooking.
3. Stir chicken, peas & carrots into sauce. Microwave on High 2-3 minutes till mixture is hot.
4. Arrange biscuits over chicken mixture. Melt remaining butter & brush over biscuits; sprinkle with parsley.
5. Bake 10-12 minutes till biscuits are golden brown & filling is bubbling hot.

Serves: 6