

Biscuit Chicken Pot Pie

Pillsbury Best One Dish Meals - February - 2011

Servings: 6

Preparation Time: 10 minutes

Start to Finish Time: 8 hours 40 minutes

For a creamier pot pie, stir in 1/3 cup of sour cream just before serving.

1 1/4 boneless/ skinless chicken thighs

1 medium (1/2 cup) onion, chopped

1/2 teaspoon poultry seasoning

1/2 teaspoon dried thyme leaves

1/4 teaspoon pepper

1 jar (18 oz) chicken gravy

2 medium (3/4 cup) celery stalks, cut into 1/2-inch slices

3 1/3 cups frozen mixed vegetables, thawed

6 flaky layer frozen biscuits

Spray the bowl of a 3 1/2 to 4-quart slow cooker with cooking spray.

Place chicken in the slow cooker. Top with the onion, poultry seasoning, thyme, pepper, gravy and celery.

Cover and cook on LOW heat for 8 to 10 hours.

Gently stir the mixed vegetables into the chicken mixture.

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

Meanwhile, preheat oven to 375 degrees.

Bake the biscuits as directed on the container.

Spoon about one cup of chicken mixture onto each plate. Top with split biscuits.

Per Serving (excluding unknown items): 114 Calories; 3g Fat (24.9% calories from fat); 5g Protein; 18g Carbohydrate; 5g Dietary Fiber; 1mg Cholesterol; 346mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 3 Vegetable; 1/2 Fat.