

Chicken Pie Skillet

Chicken Pie Skillet – 2 Ways



Serves 6

Using Sourdough Topping

Blue – 8 points

Purple – 8 points

Green – 10 points

Using Biscuit Topping

Blue – 7 points

Purple – 7 points

Green – 8 points

Filling

- 1 tsp oil
- 1/3 cup onion, diced
- 1 cup celery, diced
- 1 cup carrots, diced
- 1 cup fresh, frozen or canned corn
- 2 cloves garlic
- 3 Tbsp butter (I use real butter, you can substitute light butter and adjust points)
- 1/3 cup flour
- salt and pepper to taste

- 14 oz chicken or bone broth
- 1/2 cup 1% milk
- 2 1/2 cup cooked chicken, in bite sized pieces

Topping – Option 1

- 1 1/2 cups fed sourdough starter
- 3 eggs
- 1 tsp salt
- 1 tsp dried basil
- 2 tsp baking powder
- 1 Tbsp butter, melted

Topping – Option 2

- 1 7.5 oz can biscuits

1. In an oven proof skillet, heat 2 tsp oil.
2. Add onion, celery, carrot and garlic. Saute until veggies start to soften.
3. While veggies are cooking – mix up sourdough topping if using this option. Let sit.
4. Add corn
5. Over medium high heat, to this mixture, add 3 Tbsp butter, let melt
6. Sprinkle on flour, stir to combine about 1 minute
7. Season with salt and pepper to taste
8. Slowly add broth while stirring. Add milk. Stir and bring to a gentle boil until thickened.
9. Add chicken, stir

Topping – Option 1

1. In a bowl, mix sourdough starter, eggs, salt, basil, baking powder and 1 Tbsp melted butter.
2. Pour on top of chicken mixture.
3. Bake in a preheated 400 degree oven for 25 minutes or until golden.
4. Cut into 6 servings

Topping – Option 2

1. Separate biscuits and place on top of filling.
2. Bake at 375 for 17-20 minutes or until biscuits are golden
3. Cut into 6 servings