

Treasure Barrel

Easy Chicken Pot Pie Casserole Recipe

20 min Prep time	**30 min** Cook time	**50 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 cups cooked chicken, shredded
- [ ] 1 package (16 oz) frozen mixed vegetables
- [ ] 1 can (10.5 oz) cream of chicken soup
- [ ] 1 cup chicken broth
- [ ] 1/2 cup milk
- [ ] 1 teaspoon dried thyme
- [ ] 1/2 teaspoon black pepper
- [ ] 1/4 teaspoon salt

Biscuit Topping

- [ ] 1 can (16.3 oz) refrigerated biscuits
- [ ] 2 tablespoons melted butter
- [ ] 1 tablespoon chopped fresh parsley

Instructions

1. Preheat your oven to 375°F (190°C). Lightly grease a 9x13 inch baking dish. In a large bowl, combine the shredded chicken, frozen vegetables, cream of chicken soup, chicken broth, milk, thyme, pepper, and salt.
2. Spread the chicken mixture evenly in the prepared baking dish. Try to distribute everything nicely so each serving gets a good mix of chicken and vegetables.
3. Arrange the biscuits over the chicken mixture in a single layer. You should have about 8 biscuits - space them evenly so they have room to expand as they bake.
4. Brush the tops of the biscuits with the melted butter and sprinkle with chopped parsley. This gives them that beautiful golden color and extra flavor.
5. Bake for 25-30 minutes, or until the biscuits are golden brown and the filling is bubbling around the edges. The biscuits should sound hollow when tapped lightly.
6. Remove from oven and let it stand for about 10 minutes before serving. This resting time allows the filling to set up nicely so it won't be too runny when you scoop it out.

Nutrition per serving

385 kcal	24 g	35 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- You can use reduced-sodium cream of chicken soup if you're watching salt intake
- Leftover turkey works beautifully in place of chicken
- Add a cup of frozen peas for extra color and sweetness
- If you prefer, you can use homemade biscuits instead of refrigerated