



Chicken Pot Pie

A flaky, rich, homemade biscuit tops a hearty filling to create this ultimate comfort food. Made using Bison Sour Cream and Bison French Onion Dip, this dish is sure to warm your heart.

| Servings | Prep Time | Cook Time | Total Time |
|----------|-----------|-----------|------------|
| 6 | 15m | 45m | 1hr |

Ingredients

- ¼ cup Bison Sour Cream
- 1 cup Bison French Onion Dip
- 3 tsp canola oil, divided
- 1 cup onion, diced
- 1 cup peeled baby carrots, sliced
- 10 oz cremini mushrooms, quartered
- 2½ cups reduced-sodium chicken broth, divided
- ¼ cup cornstarch
- 2½ cups cooked chicken, diced
- 1 cup frozen peas, thawed
- 2 cups all-purpose flour
- 1 Tbsp baking powder
- 2 tsp chives
- ½ tsp garlic powder
- ½ cup heavy cream
- 2 Tbsp butter, melted
- Salt and pepper, to taste

Instructions

1. To begin filling, heat 1 tsp oil in large skillet or Dutch oven over medium-high heat.
2. Add onion and carrot and cook until golden brown and tender, about 7 minutes. Transfer to a bowl.
3. Heat remaining 2 tsp oil in the pan over medium-high heat.
4. Add mushrooms and cook until browned, 5 to 7 minutes.
5. Return onion and carrot to the pan.
6. Add 2 cups broth and bring to a boil; reduce heat to a simmer.
7. Mix cornstarch with the remaining ½ cup broth; add to the pan and cook until sauce thickens.
8. Stir in chicken, peas, Bison Sour Cream, salt and pepper. Transfer the filling to a 2-quart baking dish.
9. To begin biscuit, mix in a bowl flour, baking powder, chives, and garlic powder.
10. In another bowl mix together Bison French Onion Dip and heavy cream.
11. Stir wet ingredients into dry until a dough forms.
12. Gather dough together and chill for 30 minutes.
13. Roll out dough on floured surface, cut biscuits and place on top of pot pie mixture.
14. Brush with melted butter.
15. Bake pie until topping is golden and filling is bubbling, 30 to 35 minutes.
16. Let cool for 10 minutes before serving. After cooling, serve and enjoy!

